

For life after baby food!

contains organic ingredients !



Puffets A La Mode Reci-pea

Old-Fashioned Vanilla Ice Cream:

- 1/2 cup whole milk
- 1/2 tsp vanilla
- 1 and 1/2 tbl sugar
- 1 gallon size Ziplock bag
- 1 quart size Ziplock bag
- 6 tbl salt
- 2 ice trays worth of ice

In a quart size bag combine the milk, vanilla, and sugar. Close the bag and place it inside the gallon size bag. Add the ice and salt to the gallon bag and close tightly. Shake the bag for about 6-8 minutes. This is how long it will take for the milk to solidify into ice cream! To dispense the ice cream, snip off one corner of the quart size bag and squeeze the ice cream through the hole and directly onto a warm Nanna's Banana Puffet!

Amazing Variations

Strawberry Cheesecake Ice Cream:

Same as Vanilla but substitute low fat buttermilk for the whole milk and add 1/2 tbl more sugar. Once you have shaken your ice cream for 6-8 minutes, pause and add 1 tbl of strawberry jelly to the buttermilk mixture. Shake for 2 more minutes. Top with graham cracker crumbs.

Blueberry Ice Cream:

Same as Vanilla but add to the milk mixture 2 tbl of blueberry yogurt.

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