**Mason Jar Ice Cream**

**Materials**

* 1 medium-sized mason jar
* 1 cup heavy cream
* 1 1/2 tbsp granulated sugar
* 1 1/2 tsp vanilla extract
* 1/4 tsp salt

​

**Steps**

1. Put all the ingredients in your mason jar and tightly secure the lid.
2. Now shake the mason jar for 3-5 minutes or until the mixture has almost doubled in size.
   * W​hen your mixture has the consistency of cake batter and coats your spoon, you've shaken it enough.
3. If you'd like plain vanilla ice cream, your jar is ready to put in the freezer.  If you'd like a different flavour, now is the time to get creative!  Use a spatula to scoop the mixture into a bowl, then stir in your additions.
   * You might consider adding berries, chocolate chips, dried fruit, nuts, etc.  The possibilities are endless! ​
4. Once your mixture is flavoured, put the mixture back in the jar and place it in the freezer for at least 3 hours.
5. Serve in a bowl or on a cone.  Enjoy!

​

https://www.youtube.com/watch?v=waTnj3c6fbk&feature=youtu.be