

Name of Food	Ingredients	Method
Magical instant ice cream	<ul style="list-style-type: none"> • 300ml semi-skimmed milk • 1 tbsp caster sugar • 1 tsp vanilla paste • food colouring of your choice • 2kg ice • 12 tbsp rock salt • sprinkles 	<ol style="list-style-type: none"> 1. Place the milk, sugar, vanilla and food colouring of your choice into a medium zip-seal bag, then place this in a second bag to double bag it. 2. Squeeze the air out, close and secure with sticky tape if the seal isn't strong. 3. Tip the ice and salt into a large zip-seal bag, then place the medium bag containing the milk inside and seal well. 4. You will need to keep the bag moving for 10-15 mins to freeze the milk. Gently throw the bag from hand to hand or take turns shaking it – it's a good idea to wear gloves to keep your hands warm! 5. Remove the ice-cream bag, open and scoop into bowls. Sprinkle with hundreds & thousands.