

Gelatin Ice Cream Treat

Ingredients & Supplies:

- 1 Pack Flavoured Gelatin
- 1 Cup Boiling Water
- 2 Cups Ice Cream
- Mixing Bowl
- Large Spoon
- Ladle and Dessert Cups (optional)



Step 1:

Boil water in a kettle. Measure one cup, and dissolve pack of gelatin into water.



Step 2:

Add ice cream to gelatin mixture. Stir until fully combined.



Step 3:

Refrigerate until firm, at least 3 hours, but best overnight. This can be refrigerated in the mixing bowl, and scooped out once firmed up, OR for a special touch, pour this mixture into small dessert cups or glasses.

Step 4:

Enjoy!

