

HOMEMADE ICE CREAM

My dad's favorite homemade ice cream *Dad grew up milking cows!*

2 qts. fresh top milk
5 eggs, thoroughly beaten
¼ C. cornstarch
2 C. sugar
1 – 1½ tsp. vanilla
1 qt. cream
Flavorings (crème de menthe, etc.) optional

Two or three hours before planning to freeze: Carefully heat milk to lukewarm. Combine eggs with sugar and cornstarch and stir into milk. Cook stirring constantly only until the mixture coats the spoon. Cool this custard.

When ready to freeze, combine the above mixture with cream and vanilla, put into gallon-sized ice cream container and freeze. Evaporated milk can be used to substitute for part or all of the milk and cream, but of course it is not as good.

Tom and Deon Roys, West Union

Strawberry shortbread ice cream

2 C. heavy whipping cream
14 oz. sweetened condensed milk
6 shortbread cookies, crumbled up
1 C. sliced strawberries

Beat heavy whipping cream on high until it forms soft peaks. Add sweetened condensed milk to the whipping cream, folding in with spatula until combined. Add crumbled shortbread cookies, fold until combined. Add strawberries, fold until combined. Pour into gallon-sized ice cream container and freeze for at least 3-4 hours until firm.

Homemade ice cream with Oreo® cookies

3 egg yolks
14 oz. sweetened condensed milk
2 T. water
4 tsp. vanilla extract
1 C. coarsely crushed Oreos®
2 C. whipping cream

In large bowl, beat egg yolks; stir in sweetened condensed milk, water and vanilla. Fold in cookies and whipped cream. Pour into aluminum foil lined 9"x5" loaf pan or other 2-qt. container. Cover, freeze 6 hours or until firm. Scoop ice cream from pan or peel off foil and slice. Return to freezer.

Allamakee-Clayton Electric Cooperative
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