

Ice Cream Recipes

Soda Pop Ice Cream

INGREDIENTS:

- 2 liter bottle of your favorite soft drink (Orange, Grape, Dr Pepper, Root Beer)
- 1- 14oz Can of Carnation or Eagle (Sweetened Condensed Milk)

PREPARATION:

Mix milk & soft drink and stir well. Freeze in ice cream freezer or coffee can. Makes about 10 – 12 servings.

Plain Ice Cream

INGREDIENTS:

- 2 cups whole milk (or add cream or powdered milk to 2% or skim milk)
- 1/2 c sugar
- 1 tsp vanilla
- Flavoring, such as chocolate or fruit syrups, or koolaid type powder.
- 3/4 c rock, pickling or plain salt (larger crystals last longer)
- crushed ice

PREPARATION:

Mix first four ingredients and stir well. Follow the instructions at [Home Made Ice Cream](#) for making ice cream in a home made ice cream maker, or follow instructions for your own ice cream maker.

Country Rich Ice Cream

INGREDIENTS:

- 1 cup whole milk
- 2-3 eggs, beaten until fluffy
- 1 cup light cream
- 1 cup sugar
- 1 tsp vanilla
- 1/4 tsp salt
- 3/4 cup rock, pickling or plain salt (larger crystals last longer)
- crushed ice
- Optional: Fresh crushed and sweetened fruit

PREPARATION:

Use only very fresh eggs, preferably within two or three days old. Beat them very well in a large bowl until they are evenly lemon colored. Mix in all other ingredients except salt and ice. Freeze in ice cream freezer or coffee can Makes about 3 or 4 servings.

HOMEMADE ICE CREAM

Ingredients:

- 4 cups milk
- 1 1/2 cups sugar
- 1/8 teaspoon salt
- 5 eggs
- 2 pints (4 cups) LAND O LAKES® Heavy Whipping Cream
- 1 tablespoon vanilla

Instructions:

Combine milk, sugar and salt in 3-quart saucepan. Cook over medium heat, stirring constantly, until sugar is dissolved (6 to 11 minutes).

Beat eggs in large bowl until light and lemon-colored. Gradually stir hot milk mixture into beaten eggs with wire whisk. Return mixture to saucepan. Cook over medium heat, stirring constantly, until egg mixture reaches 160°F and is thick enough to coat back of metal spoon (7 to 10 minutes). (Do not boil because egg yolks will curdle.)

Pour cooked mixture into **clean** bowl. Cover; refrigerate until chilled (1 to 2 hours).

Stir whipping cream and vanilla into chilled egg mixture with wire whisk. Pour into ice cream canister. Freeze in ice cream maker according to manufacturer's directions.