

Ice Cream Recipes

Fresh Fruit Ice Cream

4 eggs (Use equivalent with Egg Beaters)
4 cups sugar
juice of 3 lemons
2 cans (14 1/2 oz.) evaporated milk
1 pint whipping cream
milk
crushed pineapple, strawberries, raspberries, peaches, bananas

Beat eggs until thick and light colored. Stir in sugar and mix well. Pour into 6 - quart freezer can.

Add crushed fruit of your choice, using about 2 1/2 to 4 cups of fruit listed. Pour in evaporated milk, unwhipped cream and fill freezer to 3/4 full with milk. Freeze. Pack with ice and salt when set, until ready to serve.

If deeper color ice cream is desired, dissolve 1 pkg. (3 oz.) any flavor gelatin in 1 cup boiling water . . . Cool and add to fruit and egg mixture.

Raspberry Ice Cream

Dissolve in 2 cups boiling water:
1 pkg. (6 oz.) raspberry jello
2 cups sugar

Pour into 4 quart freezer can. Add 1 pint whipping cream (unwhipped), 2 cups raspberries, 1 can canned milk (or more), and milk to within two inches from the top. Freeze.

Chocolate Mint Ice Cream

4 eggs
2 cups sugar
1/4 tsp. salt
1 pint whipping cream
4 + 2/3 cup evaporated milk
1 1/2 cups grated milk chocolate (approx. 1/2 lb. chocolate bar)
1 1/2 tsp. mint extract
Add milk to fill freezer to within 2 inches from top.

Add sugar gradually to beaten eggs and continue to beat until stiff. Stir in remaining ingredients. Freeze.