

Homemade Ice Cream

In this Texas heat, ice cream always sounds good, especially when you know that it's homemade.

This recipe is another one that has been passed to the third generation and enjoyed when we have picnics and other gatherings. Yes, it has raw eggs. If you are not comfortable with that, you can leave them out, but your ice cream may not seem as rich and creamy.

Gigi's mom, Gran, taught us to make vanilla ice cream, then you can alter the recipe based on the flavors you want. We've included a few variations that Gran did, but the possibilities are endless.

It is common for us to add strawberries (and a little strawberry syrup) or fresh peaches to this vanilla base. The picture shows Gigi's blackberry ice cream made by adding about 1½ cups of Nana's fresh blackberry syrup (made from our blackberries) to the vanilla base recipe.

Ingredients

- 6 eggs
- 2 ½ cups sugar
- 1 tablespoon vanilla
- 3 cups whipping cream
- whole milk (save for the end)

Instructions

- ❖ Beat eggs then add the sugar and whipping cream and beat them.
- ❖ Fold in the vanilla. *(If you want vanilla ice cream, skip the next step.)*
- ❖ Choose one of the 3 options to the right or make up your own recipe to doctor your vanilla ice cream.
- ❖ Pour your mixture into a 1-gallon ice cream canister.
- ❖ Finish filling your ice cream canister with whole milk until it is just under 2/3 full.
- ❖ Follow your ice cream makers instructions to turn your recipe into delightful ice cream for your family.



Gran's 3 Recipe Options

Almond Coconut

- ❖ 1 cup almonds, toasted
- ❖ 1 - 7 oz can coconut

Pralines & Cream

- ❖ 1 - 14 oz can sweetened condensed milk
- ❖ Change from 2 ½ cups sugar to 1 ½ cups sugar.
- ❖ 2/3 cup real maple syrup
- ❖ 6 Heath bars
- ❖ 1 teaspoon maple flavoring
- ❖ 2 teaspoons vanilla

Mocha Almond

- ❖ 2 tablespoons instant coffee
- ❖ 3 tablespoons cocoa
- ❖ Stir the first 2 ingredients into just enough hot water to dissolve.
- ❖ 1 cup slivered almonds, toasted


Nana's Kitchen
Made With Love and Purpose