

Homemade Ice Cream

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 alter the flavors as needed. 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. We've also added about 1 1/2 cups of Nana's fresh blackberry syrup (made from our blackberries) to make a delicious blackberry ice cream.

Ingredients

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

Instructions

- ❖ Beat well eggs and sugar.
- ❖ Add whipping cream and beat until combined.
- ❖ 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.



Pralines & Cream

- ❖ 1 - 14-ounce can sweetened condensed milk
- ❖ Change from 2 1/2 cups sugar to 1 1/2 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

"O taste and see that the LORD is good:
blessed is the man that trusteth in him."

Psalm 34:8


Nana's Kitchen
Made With Love and Purpose