



Old Fashion Vanilla Ice Cream

LIST of INGREDIENTS:

- 1-1/3 cup of sugar
- 1 tablespoon cornstarch
- 1/4 teaspoon salt
- 3 cups milk
- 2 egg yolks
- 1- 5 ounce can evaporated milk
- 1 cup whipping cream
- 1 tablespoon vanilla extract

the Method

In a medium sauce pan, combine sugar, cornstarch and salt. Stir in milk over medium heat.

Simmer one minute over low heat; set aside.

In a small bowl, lightly beat egg yolks.

Stir about 1 cup milk mixture into the egg yolks.

Stirring constantly, pour egg yolk mixture into remaining milk mixture. Cook and stir over low heat two minutes or until slightly thickened.

Add evaporated milk, whipping cream and vanilla. Cool to room temperature. Pour into ice cream canister.

Freeze in ice cream maker according to manufactures directions.

