

Vanilla Ice Cream

4 - Eggs
2 1/4 Cup Sugar
4 Cup Whipping Cream
4 1/2 Tsp. Vanilla Extract
1/2 Tsp. Salt
5 Cup Whole Milk

- ☐ Beat eggs at medium speed until frothy.
- ☐ Gradually add sugar, beating until mixture becomes thick (about 5 minutes).
- ☐ Add remaining ingredients. Mix well.
- ☐ Pre-chill in refrigerator.
- ☐ Add to ice cream machine.
- ☐ Dispense into container and freeze in freezer. Let ripen for at least 1 hour.

Yield:

Comments: 1) If preferred, you can cook eggs by combining with milk and sugar first. Then cook until just below boiling point. Let cool then add remaining ingredients. Make sure mixture is well chilled in refrigerator before adding to ice cream machine.

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