



Homemade Ice Cream

Day 1

Step 1: In a large mixing bowl, mix 1 1/4 cup sugar and 3 tablespoons of cornstarch.

Step 2: In another bowl beat 6 eggs well. Add to sugar/cornstarch mixture.

Step 3: Add 3 cups milk and 1/2 teaspoon salt. Microwave on high for 3 minutes. Stir well.

Step 4: Microwave and stir one minute at a time until pudding becomes thick.

Step 5: Place plastic wrap directly on pudding, do not allow any air pockets. Place in refrigerator until cool, usually over night.

Day 2

Step 6: Remove plastic wrap and add to pudding 1 quart cream, 1 tablespoon vanilla, and 1 quart milk. Stir until well blended.

Step 7: Pour into icecream freezer canister and if needed add milk until it reaches the fill line.

Step 8: Place canister in freezer place motor on top and turn on. Place a layer of ice then salt, continue with this arrangement until bucket is filled. Watch to see if more ice and salt needs to be added.

Step 9: Continue churning until motor stops.

Variations

Chocolate - add 1 can Hershey Chocolate Syrup in Step 6.

Strawberry - add 1 package frozen strawberries in Step 6.

Candy Bar - freeze candy bar, crush with hammer when icecream is starting to freeze add 2 candy bars.

Chocolate Chips - Add 1/2 cup mini chocolate chips to ice cream when it is starting to freeze.