

Mina's Homemade Ice Cream

An old fashioned rich custard-like ice cream

Source: Grandma Mina

Ingredients:

3 tablespoons corn starch
6 cups whole milk
2 2/3 cups sugar
4 large or 5 small eggs
3/4 teaspoon salt
1 13 oz can evaporated milk
1 pint whipping cream
4 tablespoons Goodman's Vanilla
Crushed ice
Ice cream salt

Quantity: 1 gallon

Preparation:

Mix cornstarch with 1/2 cup milk. Add 1 1/2 cups milk and cook in double boiler until thick and smooth, beating constantly to avoid lumps. Blend sugar, eggs, salt and evaporated milk in mixer. Add 1/2 cup of hot cornstarch mixture to egg mixture, mixing well. Return egg mixture to double boiler and cook one minute, stirring constantly. Remove from heat. Add whipping cream, remaining milk and **Goodman's Vanilla**. Pour into ice cream canister. Use ice cream maker as directed to freeze.

Tip: place ice cream canister in freezer several hours before use. Ice cream will freeze faster and more evenly.

