



Milk the Way it Used to Be.
snowvillecreamery.com

Traditional Custard Ice Cream

Ingredients:

- 1 half gallon Snowville Creamery Half & Half;
- 2 c. white granulated sugar;
- 4 eggs

Equipment:

- Ice Cream maker (electronic or manual);
- 2 large bowls;
- 2 mixing spoons;
- measuring cup;
- electric mixer;
- food thermometer (reading up to 160° F);
- large heavy sauce pan

1. Slowly heat Half & Half in sauce pan to 160° F, stirring continuously. Turn off heat.
2. In a large bowl, combined eggs with sugar. Use a hand mixer on medium speed to beat for about two minutes until mixture is smooth, thick and pale yellow. Add half of the heated Half & Half to egg mixture. Beat at a low speed until thoroughly mixed.
3. Pour mixture into sauce pan. Stirring constantly, cook over medium low heat for 20 minutes or until mixture is thick enough to coat the back of a spoon. Transfer mixture to second clean large bowl. Cover with a sheet of plastic wrap. (Chill overnight if possible.)
4. Pour chilled mixture into ice cream maker. Follow the instructions provided with your maker. Ice cream will usually solidify after about 20-30 minutes of agitation. For a firmer consistency, transfer ice cream to an airtight container and store in freezer for 2 or more hours.
5. **Enjoy your Ice Cream!**