HOMESTEAD ICE CREAM

By: *RuthAnn Zimmerman*
Serves 8-10

3 cups heavy, fresh cream

1 cup milk

¾ cup granulated sugar

4 egg yolks

1 TBS of your best vanilla

¼ tsp salt

Mix well with a stick blender or blender until sugar is dissolved. Pour into ice-cream machine and churn until it is desired consistency.

Coffee Ice-cream:

1 TBS instant coffee dissolved in

¼ cup hot water

Stir into mixture before you add it to the churn.

Chocolate ice cream:

¼ to ½ cup unsweetened cocoa dissolved in

½ cup hot water

Stir into mixture before you add it to the churn.

Fruit flavored ice cream:

Add

1 to1½ cup finely chopped fresh fruit or canned and drained fruit when ice cream is all but done churning. Churn a few minutes after adding fruit.