Ice Cream Mixer

Makes 2-4 quarts in 20-30 minutes

Ingredients

Ice Bath Layer

- 1 1/2 c table salt (or 2 1/2 c rock salt)
- 10-15 lbs crushed ice

Ice Cream Base

- 4 eggs
- 2 1/2 c sugar
- 7 c milk
- 3 c heavy whipping cream
- 2 1/2 Tbsp vanilla
- 1/2 tsp salt

Instructions

1. Beat eggs until light.
2. Add sugar gradually, beating until thick.
3. Add the rest of the ingredients (milk, heavy whipping cream, vanilla, and salt). Mix well.
4. Layer rock salt (or table salt) and crushed ice around the canister in a 5-quart ice cream freezer (1-gallon capacity).
5. Freeze according to the ice cream freezer's operation.
6. When finished, let the engine cool, then run it another 5-10 minutes if the ice cream is too soft.
7. Remove the top/lid of the dasher. A cork goes in the top when you put it in the freezer.

ICE CREAM MIXER

Makes 2-4 quarts in 20-30 minutes

1½ c table salt
or 2½ c rock salt
10-15 Lbs crushed ice
} layer

4 eggs
2½ c Sugar
7 c. milk
3c whipping cream-heavy
2½ T. Vanilla
½ t. Salt.

Beat eggs til light. Add sugar gradually. beat til thick. Add rest. Mix well. Freeze in 5 qt Icecream freezer. 1 gallon too soft (take top off stick) cork goes in top when you put in freezer.

let ingredients cool then turn for another 5-10 min

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