

Grandma Bischoff's Ice Cream – the best!

You need an ice cream maker for this recipe. The new ones are electric but we used to turn the paddles manually. Mom cooked the custard on Saturday so that it was nice and cold and we couldn't wait to make the ice cream on Sundays. Turning the paddles was our favourite job. You couldn't peek, but when it got hard to turn, we knew it was ready. We had lots of friends and visitors on Sunday.

6 eggs and 1 ½ c sugar beaten together,
½ gallon milk (8 cups),
¼ tsp salt and
2 rounded tblsp corn starch & milk
Whipping cream - enough to fill a gallon size ice
cream maker/freezer ¾ full
Vanilla.

Method:

Bring milk to a boil. Beat eggs and sugar well. Add corn starch mixed with a little cold milk. Add this to milk and cook until thickened, stirring often. This is the custard. Cool and add the cream and flavouring. Freeze with the ice cream maker.