



THE ART OF DAIRY DELIGHTS

## HOMEMADE ICE CREAM

- 4 cups milk
- 4 cups cream
- 1 ½ cups sugar
- 5 eggs
- 2 tsp vanilla
- pinch of salt

Warm milk and cream on low heat. In a mixing bowl, combine remaining ingredients. Beat until smooth. Slowly stir mixture into milk and cream. Let cool. Pour into ice cream maker canister. Freeze in ice cream maker.