

## HOMEMADE VANILLA ICE CREAM

3 TBSP. CORNSTARCH (NOT LEVELED)  
6 C. WHOLE MILK (VERY COLD)  
2 2/3 C. SUGAR  
4 LG. OR 5 SM. EGGS  
3/4 TSP. SALT  
1 CAN (13 OZ.) EVAPORATED MILK  
1 PT. WHIPPING CREAM (VERY COLD)  
3 1/2 TBSP. VANILLA  
CRUSHED ICE AND LOTS OF ICE CREAM SALT

*Put milk in freezer one hour prior to mixing. In a batter bowl whisk together the sugar, cornstarch, and salt. Whisk well. In a separate bowl beat eggs. Add eggs and evaporated milk to batter bowl with sugar -whisk very well. Microwave on high 3 minutes. Take out and whisk well. (Can use a hand mixer if needed). Continue to cook on high for 2 minute intervals -whisking well between cooks-until it is thick and pudding like in texture. Add milk, whipping cream and vanilla. Fill ice cream freezer container 2/3 full. Freeze per ice cream freezer manufacturer instructions. Enjoy y'all! Ice cream should be creamy and soft serve texture.*

***Important:*** *milk and whipping cream must be very cold in order to cool the hot pudding down. Make sure and put them in the freezer prior to adding to ice cream.*