

Ice Cream - Basic Vanilla

Source: Donvier recipe book

Ingredients

- 2 Eggs
- $\frac{2}{3}$ cups Sugar
- $1\frac{3}{4}$ cups Half & Half
- 2 cups Cream
- 2 teaspoons Vanilla

Method

Beat eggs and sugar with an electric mixer until thick and cream-colored. Add milk, cream, and vanilla. Mix well. This one may be refrigerated or used immediately.

For a Pint

1 egg, $\frac{1}{3}$ c sugar, $\frac{3}{4}$ c half & half, $\frac{3}{4}$ c cream, 1 tsp vanilla

VARIATIONS: (Based on pint size)

Coffee

Increase sugar to $\frac{1}{2}$ c. Dissolve $1\frac{1}{2}$ tbsp instant coffee in smallest amount of very warm water. Add to base.

Cookies and Cream

Add $\frac{1}{2}$ c (about 8) crumbled chocolate cookies.

Rum Raisin

Soak 2 tbsp raisins in 2 tbsp rum for 30 minutes. Chop raisins, then return to rum to continue soaking. Add toward the middle of freezing process.

Mint Chocolate Chip

Add $\frac{1}{4}$ tsp mint extract and $\frac{1}{4}$ c. semi-sweet chocolate chips (or shaved chocolate). Optional: add a few drops of green food coloring.

Butter Pecan

Beat softened or melted butter (1 tbsp) in with egg and sugar until completely blended. Add $\frac{1}{2}$ c. chopped pecans (plain or roasted).