

# Recipe

## Vanilla Ice Cream

### Ingredients

- 1 cup whole milk
- 2 cups heavy cream
- $\frac{3}{4}$  cup granulated sugar
- $\frac{1}{2}$  tsp salt
- 1 tsp vanilla bean paste or vanilla extract
- 6 large egg yolks

### Directions

1. Bring milk, cream, sugar, salt and vanilla to a simmer then remove from heat.
2. Beat the egg yolks until lighten in color.
3. Temper the yolks by slowly mixing in some of the warmed milk, whisking constantly.
4. Add to the rest of the milk mixture and return to heat. Whisk constantly over low heat until mixture thickens enough to coat a spoon. DO NOT BOIL!
5. Strain custard through a fine mesh sieve into a stainless steel bowl and cool immediately in an ice bath to stop cooking.
6. Churn according to your ice cream maker.

*Before freezing, you can add diced peaches, berries, chocolate chips, nuts, rum-soaked raisins, coconut, bananas, crushed cookies, marshmallows or any other mix-ins.*



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