

Camp Whitsett

Ice Cream Recipe

Ingredients:

For Ice Cream

1. Whole milk – 1/2 gallon
2. Sugar – 3 cups
3. Vanilla extract – 2 tablespoons
4. Table Salt – 1/2 tsp.
5. Additional flavor additions if desired

For Freezer unit

6. Large bag of ice, enough ice for ice cream freezer and extra to all as needed
7. Rock Salt – 4 cups (used for ice and freezing, NOT to be put into ice cream mix)
8. Ice cream maker

Directions:

1. Mix Milk, sugar, vanilla and 1/2 tsp. of **table salt** together and place in freezer canister
2. Assemble freezer. Layer ice and **rock salt** around the canister
3. Turn the crank of the freezer until ice cream become hardened, usually about 1/2 hour

Suggested additions:

Get your favorite candies or added fruit (chocolate chips, crushed candies (Butter Finger, M&Ms, Reeces Pieces, Nestle's Crunch, etc ---- canned or thinly sliced peaches, sliced strawberries or other berries, cherries ---- or let your imagine go *wild*).

Add extra ingredients to the mixture when the ice cream is stiffened (so items will not just settle to the bottom), about 2/3 or 3/4 of the way to freezing

ENJOY!!!

(Serves about 15)