

# Creamy Vanilla Ice Cream



Rated: ★★★★★

Submitted By: Mary Thompson

Prep Time: 15  
Minutes

Cook Time: 30  
Minutes

Ready In: 45  
Minutes

Servings: 12

"A traditional cooked custard base is the key to this creamy ice cream with rich vanilla flavor. 'It is a family favorite that has been handed down and enjoyed for generations,' writes Mary Thompson of Minneapolis, Minnesota. 'Whenever we serve it, we get lots of requests for the recipe.'"

## INGREDIENTS:

- |                   |                                 |
|-------------------|---------------------------------|
| 2 eggs            | 2 1/2 cups whipping cream       |
| 1 cup sugar       | 2 cups half-and-half cream      |
| 1/4 teaspoon salt | 2 1/4 teaspoons vanilla extract |

## DIRECTIONS:

1. In a heavy saucepan, combine the first five ingredients. Cook over medium-low heat, stirring constantly, until the mixture is thick enough to coat a metal spoon and reaches at least 160 degrees F. Remove from the heat; cool quickly by setting pan in ice and stirring the mixture. Cover and refrigerate overnight or freeze immediately. When ready to freeze, pour custard and vanilla into the cylinder of an ice cream freezer. Freeze according to the manufacturer's directions.