
Easy Vanilla Ice Cream

Compliments of the Simcoe County Museum



Ingredients:

2 cups	half & half cream	1 cup	whipping cream
½ cup	sugar	1 ½ tsp	vanilla

Directions:

Combine all ingredients in bowl. Mix well to ensure sugar is dissolved.

Make according to the instructions on your machine.

Favourite Vanilla Ice Cream

Compliments of the Simcoe County Museum



Ingredients:

2 cups	milk	1 cup	half & half cream
1 cup	sugar	1 ½ tsp	vanilla
dash	salt	1 cup	whipping cream

Directions:

Scald milk until bubbles form around edge. Remove from heat. Add sugar and salt. Stir until dissolved. Stir in half & half, vanilla and whipping cream. Cover and refrigerate 30 minutes. Remove mixture from refrigerator and proceed with churning. Makes 2 quarts.

Strawberry or blueberry: Add pureed strawberries or blueberries before churning (1 cup for 2 quarts).