



Cooking For The Culinary Impaired

Recipes

AMERICAN ICE CREAM BASE

HEAVY CREAM **12 OZ (1 CUP + ½ CUP)**
WHOLE MILK **22 OZ (2 CUPS + ¾ CUP)**
GRANULATED SUGAR **10.5 OZ WEIGHED (1 CUP + ¼ CUP)**
VANILLA EXTRACT **½ OUNCE**
SALT (PINCH)

**HEAT ALL INGREDIENTS TO 180 DEGREES TO DISSOLVE THE SUGAR
STIRRING CONTENTLY.
LET COOL AND PLACE IN ICE CREAM MAKER**

ADD TO ICE REAM MAKER ND FOLLOW DIRECTIONS

WHEN BASE REMBLES SOFT SERVE ICE CREAM ITS SAFE TO ADD MIX INS

