



Cooking For The Culinary Impaired

Recipes

FROZEN YOGURT BASE

PLAIN OR VANILLA YOGURT	8 OZ
WHOLE MILK	24 OZ (3 CUPS)
GRANULATED SUGAR	7 OZ (1 CUP)
VANILLA EXTRACT	1 TABLESPOON
CORN STARCH	1 OZ

**COMBINE ALL INGREDIENTS
MIX**

**ADD 1 CUP OF MILK TO CORN STARCH MILK SLOWLY TO DISSOLVE
AND WELL MIXED**

**COOK THIS MIXTURE OVER MEDIUM HEAT STIRRING CONTENTLY
WITH A WHIP UNTIL MIXTURE COMES TO A ROLLING BOIL AND NO
STARCH TASTE REMAINS**

**ADD ALL OTHER INGREDIENTS AND CONTINUE TO STIR TO REMOVE
LUMPS**

**STRAIN MIXTURE IN A STRAINER WITH A BOWL UNDERNEATH IT TO
REMOVE REMAINING LUMPS.**

ADD TO ICE REAM MAKER ND FOLLOW DIRECTIONS

WHEN YOGURT RESEMBLES SOFT SERVE ICE CREAM ITS SAFE TO ADD MIX INS

