

# Peach Ice Cream



## **Peach Ice Cream**

### Ingredients:

3 tablespoons of cornstarch.  
13 oz of evaporated milk.  
4 medium eggs.  
6 cups of milk.  
2 ½ cups of sugar.  
2 cups of crushed ripe peaches.  
2 cups of whipping cream.  
1 tablespoon of vanilla.  
1 teaspoon of salt.  
½ teaspoon of almond extract.

### Preparation Instructions:

Mix the cornstarch with ½ cup of milk until smooth.

Add additional 1 ½ cups of milk and cook over very low heat until thick and smooth, stirring constantly to avoid lumps.

Blend the sugar, eggs, salt and evaporated milk in electric mixer bowl; then add the hot cornstarch mixture and beat thoroughly.

Add the whipping cream, remaining milk, crushed peaches, vanilla and almond extract.

Pour into gallon electric or hand-crank freezer. Churn and freeze according to manufacturer's directions until firm, then carefully remove paddle.

Seal the ice cream container well.

Fill ice cream freezer to top with crushed ice and ice cream salt.

Cover freezer tightly and set aside several hours to let ice cream season.

This recipe yields approximately one gallon.