



Vanilla Ice Cream



Ice Cream:

2 c heavy whipping cream

2 c half-and-half

$\frac{3}{4}$ c sugar

1 t vanilla

dash salt

Also Needed:

ice cream maker

crushed ice

rock salt

Combine whipping cream and half-and-half. Whisk in sugar. Stir in vanilla and salt. Refrigerate until cold, 3 hours or more. Whisk once more and pour into ice cream maker canister. Freeze according to ice cream maker instructions. For soft ice cream, eat immediately. For hard ice cream, freeze for several hours. Serve with fruit, ice cream toppings, nuts, sprinkles or absolutely plain.