

## French Vanilla Ice Cream

Nalu IV -- Diana and Jim Jessie

3 egg yolks  
1 can sweetened condensed milk  
1 tbsp. Vanilla extract  
8 oz. (250 mL) chilled whipping cream (canned or UHT)

Mix first three ingredients together in a large bowl. Set aside.

Whip cream to peaks.

Fold cream into egg mixture and place in loaf or round cake pan in freezer for two hours. If you do not have a freezer, make one by sprinkling crushed or cube ice with salt (rock salt works better) and placing your ice cream mix in it.

Remove pan and beat ice cream mix with wooden spoon or rotary beater to break up ice crystals. Add flavoring or goodies (if any) and return to freezer for two more hours or until set.

Variations:

Chocolate: add 1/3 cup powdered cocoa and reduce vanilla to one tsp.  
Rocky Road: add 1/3 cup cocoa, 12 marshmallows (cut into small pieces), 1/4 cup chopped walnuts or almonds, and 1/2 chocolate pieces  
Mocha: add 1/3 cup cocoa and 2/4 cup instant coffee crystals  
Banana: add two mashed, ripe bananas and reduce vanilla to one tsp.  
*ala* Nalu: add crumbs from cookie can and candy jar plus any bits and dabs of nuts, dried fruit, etc.

*Compliments of...*



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