



HOMEMADE ICE CREAM (Vanilla)

Recipe by my grandmother, Katie Stewart Bosley. This is uncooked ice cream. My grandmother always used a crank ice cream freezer, but I have an old Cuisinart Electric Ice Cream Freezer.

Ingredients

- 4 eggs
- 2 1/2 cups granulated sugar
- 7 cups whole milk
- 3 cups heavy whipping cream
- 1/2 Tablespoons vanilla
- 1/2 teaspoon salt

Instructions

1. Beat eggs and granulated sugar.
2. Add whole milk and heavy whipping cream (not whipped).
3. Add vanilla and salt.
4. Freeze according to machine directions.

COOKED VANILLA ICE CREAM

Recipe by my Grandma Katie Stewart Bosley. This is equally good as the uncooked ice cream above, but I think there is a taste difference between cooked and uncooked ice cream. Cooked ice cream is richer in taste, in my opinion.

Ingredients

- 1 quart whole milk
- 1 cup granulated sugar
- 2 Tablespoons cornstarch
- 2 eggs
- 1 quart sweet cream
- 1 Tablespoon vanilla





Instructions

1. Let the milk come to a boil.
2. Beat the sugar and cornstarch together and add to the hot milk.
3. Beat the eggs until light and add to the milk.
4. Let cook, then cool.
5. Then add the cream.
6. Add 1 more cup granulated sugar and the vanilla.
7. Freeze according to maker's instructions and let stand.

STRAWBERRY ICE CREAM

Recipe by my cousin, Sue Bosley. Some years ago we were at a Bosley Family Reunion in Lamar, Colorado where Sue made this ice cream. It was wonderful and she shared her recipe with us so I'm sharing it with you!

Ingredients

- 3 cups whole milk
- 2 cups granulated sugar
- 2 Tablespoons flour
- 1/2 teaspoon salt
- 6 eggs, beaten
- 2 Tablespoons vanilla
- 6 cups heavy cream
- 1 small package strawberry Jell-O
- 1 cup hot water
- 1 quarter mashed strawberries



Instructions

1. Scald whole milk.
2. In a separate bowl, mix granulated sugar, flour, salt and beaten eggs.
3. Add egg mixture to cooled scalded milk.
4. Cook in double boiler until thick. Cool.
5. Add vanilla and heavy cream.
6. Pour into freezer and freeze according to directions.
7. Add the package of strawberry Jell-O dissolved in 1 cup hot water and cooled.
8. Add mashed strawberries to vanilla ice cream. Pour into freezer and freeze.



VANILLA ICE CREAM

Recipe by my cousin, Josephine Bosley. This recipe is a favorite. It brings back memories of family get-togethers on the 4th of July.

Ingredients

- 3 cups milk
- 3 eggs
- 2 1/4 cups
- 2 Tablespoons all-purpose flour
- 2 cups heavy cream
- 4 Rennet tablets
- 6 Tablespoons vanilla extract

Instructions

1. Scald 3 cups milk. Cool.
2. Beat 3 eggs well. Add 2 1/4 cups granulated sugar and 2 T. all-purpose flour.
3. Blend into cooled milk and return to low heat in heavy pan or double boiler. Stir constantly until thick.
4. Put 2 cups heavy cream in freezer. Add custard mixture, 4 dissolved Rennet tablets, 6 T. vanilla extract or vanilla bean and fill freezer with whole milk.
5. Freeze.

PINEAPPLE UNCOOKED ICE CREAM

Ingredients

- 4 eggs
- 3 cups granulated sugar
- 3 pints sweet milk
- 1 pint sweet cream
- Vanilla
- Pint of crushed pineapple

Instructions

1. Cream together eggs and granulated sugar and beat until thick and foaming.





2. Then add 3 pints of sweet milk and 1 pint of sweet cream.
3. Flavor with vanilla.
4. Add a pint of crushed pineapple, drained.
5. Freeze.

CHOCOLATE ICE CREAM

Ingredients

- 5 squares unsweetened chocolate, melted
- 2 ½ cups granulated sugar
- ¾ teaspoon salt
- 5 cups cream
- 5 cups whole milk
- 5 Tablespoons all-purpose flour
- 4 eggs, slightly beaten
- 2 teaspoons vanilla



Instructions

1. Scald milk over low heat.
2. Stir in melted chocolate.
3. Combine sugar and flour and salt in a bowl.
4. Add eggs and mix well.
5. Pour hot milk over egg mixture carefully. Stir constantly.
6. Cook over low heat until mixture coats a spoon.
7. Chill in a refrigerator. Stir in cream and vanilla and freeze according to manufacturer's directions.

You can add mini chocolate chips for a chocolate, chocolate chip ice cream!



COFFEE ICE CREAM

My daughters enjoy this ice cream almost as much as I do! It does not have a strong coffee flavor which is probably why. Even if you do not like coffee, you will probably like this!

Ingredients

- 1/4 cup instant coffee
- 1 cup whole milk
- 4 cups light cream
- 1 cup granulated sugar
- 2 teaspoons vanilla
- 1/4 teaspoon salt
- 1 1/2 teaspoons non-flavored gelatin
- 1/4 cup water

Instructions

1. Add 1/4 cup instant coffee to 1 cup whole milk over low heat.
2. Dissolve and add to 4 cups light cream.
3. Add 1 cup granulated sugar, 2 t. vanilla and 1/4 t. salt.
4. Dissolve 1 1/2 t. non-flavored gelatin in 1/4 cup water in a double boiler and add to above.
5. Chill thoroughly and freeze according to directions with an ice cream maker.



PEACH ICE CREAM

Recipe by my cousin, Flora Klenklen. Any frozen fruit can be used for fruit ice cream with this recipe!

Ingredients

- 3 cups granulated sugar
- 1 quart half and half
- 3 lemons (or 9 Tablespoons lemon juice)
- 1 can evaporated milk (NOT sweetened condensed milk)
- 1 package frozen peaches (or other frozen fruit)

Instructions





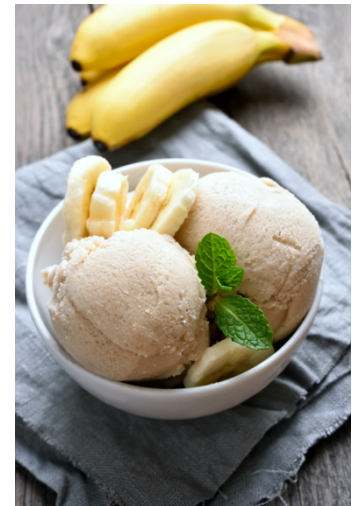
1. Freeze combined ingredients according to the manufacturer's directions for your ice cream maker.

BANANA ICE CREAM

Recipe by my cousin, Flora Klenklen. Be sure to add the lemons to keep the bananas from turning brown.

Ingredients

- 3 cups granulated sugar
- 3 oranges juice (may use a little zest)
- 3 lemons juice (may use a little zest)
- 3 ripe bananas – mashed or diced
- 1 quart half and half
- 1 can evaporated milk (NOT sweetened condensed)
- 1 quart whole milk



Instructions

1. Mix together well and freeze in an ice cream freezer.

Optional: Add a dash of grated nutmeg.

SPUMONI ICE CREAM

Ingredients

- 2 quarts whole milk, scalded
- 2 cups granulated sugar
- 1 pint half and half
- 4 eggs beaten
- Small amount of salt
- 2 Tablespoons vanilla
- Semi-sweet chocolate, melted
- Strawberries, crushed
- Ground pistachios
- Green food coloring



Instructions



1. Put eggs and sugar in scalded milk. Leave on the heat for a few minutes. Cool before freezing.
2. Add 2 T. vanilla. Pour in half and half when ready to freeze.
3. You need a chocolate layer – add some melted semi sweet chocolate to $\frac{1}{4}$ of the ice cream.
4. You need a strawberry layer – add some crushed strawberries and maybe a little red food coloring to $\frac{1}{4}$ of the ice cream.
5. You need a pistachio layer – add some ground pistachios and a little green food coloring to $\frac{1}{4}$ of the ice cream.
6. And you need $\frac{1}{4}$ as vanilla.
7. When each layer is ready – put plastic wrap in a loaf pan (preferably glass), this makes it easier to come out of the pan.
8. Layer – first chocolate, then strawberry, then vanilla, then pistachio. Cover with wrap. Freeze until solid! Make sure you pat the layered ice cream so it will be solid. When completely frozen you need to turn it over on to a serving platter or a cutting board, you may need to hold a warm rag over the bottom to loosen it. Then slice with a sharp knife to serve.

LEMON SORBET

You could also use other fruits like orange, lime, pineapple, raspberry, and more. This is LIGHT, very flavorful, and has no milk or eggs!

Ingredients

- 1 cup granulated sugar
- 1 cup water
- 3 Tablespoons lemon zest
- $\frac{3}{4}$ cup lemon juice

Instructions

1. Combine 1 cup granulated sugar and 1 cup water.
2. Bring to boil and simmer for 2 minutes. Let cool.
3. Add 3 T. zest and $\frac{3}{4}$ cup juice.
4. Freeze.

However you decide to indulge and enjoy – cool down this s





HOMEMADE ICE CREAM (Vanilla)

Recipe by my Grandmother, Katie Stewart Bosley. This is uncooked ice cream. My grandmother always used a crank ice cream freezer, but I have an old Cuisinart Electric Ice Cream Freezer.

Ingredients

- 4 eggs
- 2 1/2 cups granulated sugar
- 7 cups whole milk
- 3 cups heavy whipping cream
- 1/2 Tablespoons vanilla
- 1/2 teaspoon salt

Instructions

1. Beat eggs and granulated sugar.
2. Add whole milk and heavy whipping cream (not whipped).
3. Add vanilla and salt.
4. Freeze according to machine directions.

Recipes shared by Granni K