



## HOMEMADE ICE CREAM

<u>Ingredients</u>	<u>tsp.</u>	<u>Tbsp.</u>	<u>Cups</u>	<u>Grams</u>	<u>%</u>
<b>Henningsen Egg Yolk Y-1-FF*</b>		1	1/3	35	2.4
Water			1/4	38	2.6
Sugar			1	200	13.8
Salt	1/2			3	0.2
Xanthan Gum	1/8			0.5	
Vanilla Powder	1/2			4	0.3
Milk			1	225	15.5
Half & Half (one quart)			4	<u>946</u>	<u>65.2</u>
				1451.5	100.0

### Directions:

1. Cream egg, sugar, water, salt, gum and vanilla for 3 minutes on medium speed to a thick consistency.
2. Add milk and mix on low speed until well blended.
3. Pour into ice cream container and add Half & Half.
4. Follow instructions provided with ice cream freezer.

Makes 1/2 gallon.

<b>*W-1-FF:</b>	36.5 grams (1/3 cup + 1 Tbsp.)	2.5%
Water:	113 grams (1/2 cup)	7.8%
	Decrease milk 148.5 ml (3/4 cup)	10.2%

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