

## HONORING JUNETEENTH FOOD TRADITIONS



# VANILLA ICE CREAM

by Southern Living

**SERVINGS: 1 QUART | PREPARATION: 1 HOUR 10 MIN | READY IN: 24 HOURS**

### Ingredients

- 3/4 cup granulated sugar
- 2 tablespoons corn starch
- 1/8 teaspoon salt
- 2 cups milk
- 1 cup heavy whipping cream
- 1 egg yolk
- 1 1/2 teaspoons vanilla bean paste

### Directions

1. Whisk together first 3 ingredients in a large heavy saucepan. Gradually whisk in milk and cream. Cook over medium heat, stirring constantly, 10 to 12 minutes or until mixture thickens slightly. Remove from heat.
2. Whisk egg yolk until slightly thickened. Gradually whisk about 1 cup hot cream mixture into yolk. Add yolk mixture to remaining cream mixture, whisking constantly. Whisk in vanilla bean paste. Cool 1 hour, stirring occasionally.
3. Place plastic wrap directly on cream mixture, and chill 8 to 24 hours.
4. Pour mixture into freezer container of a 1 1/2-qt. electric ice-cream maker, and freeze according to manufacturer's instructions. (Instructions and time may vary.)

