

# Frozen Custard

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## Ingredients

- 6 Eggs
- $\frac{3}{4}$  cup sugar
- 2 to 3 Tbsp. honey
- $\frac{1}{4}$  tsp. salt
- 2 cups milk
- 2 cups whipping cream
- 1 Tbsp. vanilla

## Directions

### CUSTARD BASE:

1. Beat eggs, sugar, honey and salt in medium heavy saucepan until blended
2. Stir in milk.
3. Cook over low heat, stirring constantly, until mixture is just thick enough to coat a metal spoon with a thin film and temperature reaches 160°F, about 15 minutes. Do not allow to boil.
4. Remove from heat immediately.
5. COOL quickly: Set pan in larger pan of ice water; stir occasionally and gently for a few minutes to hasten cooling.
6. Press piece of plastic wrap onto surface of custard to prevent a "skin" from forming.
7. Refrigerate until thoroughly chilled, at least 1 hour.

### ICE CREAM:

1. Pour chilled custard, whipping cream and vanilla into 1-gallon ice cream freezer can.
2. Freeze according to manufacturer's directions, using 6 parts crushed ice to 1 part rock salt.
3. Transfer to freezer containers, allowing head space for expansion
4. Freeze until firm.

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