

VANILLA ICE CREAM (Tupperware Lady)

$1\frac{1}{2}$ Cups milk
 $\frac{2}{3}$ cup gran. sugar
2 T. flour
Salt

2 eggs (3 yolks)
 $1\frac{1}{2}$ tsp. vanilla
 $1\frac{1}{2}$ cups heavy cream

Scald milk in double boiler. Mix next 3 ingredients; Stir in enough milk for a smooth paste. Stir into rest of milk in double boiler. Stir until thickened; cover; cook 10 min. Beat eggs slightly, stir in milk mixture. Return to double boiler. Cook 1 min. Cool. Add vanilla, cream. Freeze in 2 qt. crank freezer until difficult to turn, using 8 parts crushed ice to 1 part ice cream salt. Makes $1\frac{1}{2}$ ~~qts.~~ *qts.*