

Peach Ice Cream



Creamy homemade peach ice cream made with ripe peaches, sugar, eggs, Pet Milk, whole milk, vanilla, and a splash of peach soft drink.

Ingredients

- 1 Quart of Ripe Peaches
- 1 Can of Cream - Pet Milk
- 1 Can of Milk
- 2 tspn of Vanaiilla
- 2 Cups of Sugar
- 3 Eggs
- 12 oz Peach Soft Drink

Instructions

1. Peel peaches and pit the peaches, cutting the peaches into quarters

2. Mix 0.5 cup of sugar into the cut peaches
 3. Blend peaches
 4. Mix the remaining sugar (1.5 Cups) in to 1 Can of Pet Milk and 1 Can of Whole Milk
 5. Add 3 beaten eggs and mix in
 6. Add 2 tspn of vanilla and blended peaches to mixture
 7. Put liquid blend into ice cream machine freezer can
 8. Put freezer can into freezer
 9. Layer ice and salt into freezer, placing a layer of ice, then of salt, repeating till ice is level with top of freezer can
 10. Put salt over the top of ice and start machine
 11. Ice cream will be done when the machine has trouble stirring
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