

How to Make Homemade Ice Cream (Without an Ice Cream Maker!)

You don't need an ice cream freezer to make your own homemade ice cream. You can make ice cream with your refrigerator. Here's how:

- 2 eggs
- 3/4 cup sugar
- 2 tablespoons cornstarch
- 1 cup milk
- 1 pint heavy whipping cream
- pinch of salt
- 2 teaspoons vanilla

Using an electric mixer, beat the eggs for several minutes until thick and lemon colored. Add 1 cup of milk and blend into the eggs. Mix sugar and cornstarch in a large saucepan. Add egg/milk mixture to the sugar and cornstarch. Cook until thick (about 5 minutes) stirring constantly. Allow the custard mixture to cool to room temperature.

When the custard is cool, put into a freezer-safe bowl. Blend in cream and salt. Freeze for 2 hours or until slushy. Add 2 teaspoons vanilla. Whip for 5 to 10 minutes with an electric mixer. Return to freezer and finish freezing (several hours or overnight).

Variations:

After you have whipped the ice cream, fold in 1 to 2 cups of fresh or frozen fruit, nuts and/or chocolate before returning the ice cream to the freezer to finish freezing.

Here are some ideas for additions to your ice cream:

- Strawberries
- Blackberries
- Raspberries
- Peaches
- Cherries (or Maraschino Cherries)
- Chocolate chips
- Butterscotch chips
- Crushed Heath bars
- Crushed peppermint candy
- Chopped walnuts
- Chopped pistachio nuts
- Diced bananas
- Coconut
- Chocolate chip cookie dough (drop into the ice cream by small spoonfuls and carefully fold in)
- Caramel or chocolate or fudge syrup (drop into the ice cream by small spoonfuls and carefully fold in)