

Lemon Custard Ice Cream

6 Eggs Beaten

1 Teaspoon Vanilla Extract

1 Teaspoon Lemon Extract

1/4 tsp Salt

1 Cup Sugar

1/2 Pint Whipping Cream

2 1/2 Cups Whole Milk

Combine milk, sugar and salt. Stir with wire whisk until sugar is dissolved.

Stir in eggs, whipping cream, vanilla and lemon extract.

Transfer mixture to ice cream machine and mix for approximately 20 minutes.

Makes about 1 1/2 quarts