

Home Made Ice Cream

There is no secret ingredient in the Homemade Ice Cream that we serve daily at Our Daily Bread, unless you consider the Real Cream, Real Eggs, and Real Vanilla that we consider essential. Our recipe actually is a family favorite passed down from Ernie's mother. The trick to making it special is the practice of cooking the filling and allowing it to cool and chill for 24 hours before freezing. Ernie always seems to know the precise moment that the freezer motor stops. Hum?

8 Eggs
4 ½ cups granulated Sugar
2 Quarts Whole Milk
¾ Teaspoon Salt
1 ½ Tablespoons Real Vanilla
2 Quarts Cream

Beat Eggs, Sugar, Milk and Salt with a wire whisk in a large heavy stainless steel pan. Cook over medium heat, stirring constantly until the mixture reaches 165 degrees. Set aside to cool. Add Vanilla and Cream to the cooled mixture and stir well. Place the cooled mixture in a large container with a lid for 24 hours allowing it to chill. This setting time actually increases the flavor and volume of the ice cream once it is frozen.

After 24 hours, place the mixture in a sanitized 6 quart Ice Cream Freezer and freeze.

Years ago, part of the fun was each member of the family taking their turn with turning the freezer. Some of my fondest memories were the Ice Cream Socials at our little country church.

Homemade Ice Cream along with a good rich fudge sauce that thickens as it cascade down the side of the Ice Cream is a MUST...for Birthdays!

We hope you take the time with your family toEnjoy!

Snow Ice Cream



Needless to say...we do not serve this at Our Daily Bread, but I wanted to share this fun family recipe. I we all do our part...maybe we can eat ourselves out of this January Winter Wonderland. Our family used to have so much fun stirring up this tasty treat...just be careful of where you get your Snow!

3 Eggs
1 ½ cups granulated sugar
½ Teaspoon Salt
1 ½ Teaspoons Real Vanilla
1 ½ Cups Rich Milk (partially cream)

Beat Eggs until fluffy. (Usually use a Stand Mixer) Add Sugar, salt, and vanilla. Continue to beat till thick and smooth. Add Snow slowly until frozen, stiff and smooth.

I will be watching the drifts in Barnes to see if you are all doing your part....Bon Appetite!