

### PEACH ICE CREAM

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|---------------------------------|---------------------------|
| 1 cup milk                      | 2 egg yolks               |
| ½ cup sugar                     | ⅓ teaspoon almond extract |
| 2 tablespoons all-purpose flour | 1 cup thin cream          |
| Few grains salt                 | 3 or 4 large ripe peaches |

Scald the milk, mix the sugar, flour, and salt; stir in scalded milk to make a mixture which will pour readily; add to the remainder of the milk in the top of a double boiler. Stir until the mixture has thickened; cover and cook 10 minutes. Beat the egg yolks slightly; stir in a little of the thickened milk; return to double boiler; cook 1 minute. Cool; add cream and flavoring. Strain if the mixture is not perfectly smooth. Begin to churn ice cream. Pare, slice and crush peaches with a potato masher (there should be 1 cup.) Add peaches to the mixture when it begins to become mushy. Serves 6.

### PEACH ICE CREAM

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|--------------------------------|--------------------------------|
| 4 eggs - beat well             | 1 cup sugar                    |
| 1 can Sweetened Condensed Milk | ½ gallon milk                  |
| 1 tablespoon vanilla flavoring | Few drops of red food coloring |

Mix ¾ cup sugar with 4 cups mashed peaches. Add peaches to above ingredients. Mix and freeze. Makes 1 gallon.

### CUSTARD ICE CREAM (Base for peach)\*

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|--------------------------------|------------------------------------|
| 1 quart rich milk              | 1 cup cream or use evaporated milk |
| 1 cup sugar                    | 3 eggs                             |
| 1 tablespoon all-purpose flour | ⅓ teaspoon salt                    |
| 1 tablespoon vanilla           |                                    |

Scald milk and cream. Beat eggs and combine with half of the sugar. Mix flour and salt with remainder of sugar. Blend all with hot milk and cream. Cook until it thickens. Makes 2 quarts. Add same amount of mashed peaches, 1 tablespoon of vanilla, and freeze.

### PEACH SNO

- 6 fresh peaches
- 2 tablespoons lemon juice
- 1 cup small curd cottage cheese
- 2 tablespoons toasted, slivered almonds

#### Orange Cream Topping:

- 1 cup dairy sour cream
- ¼ teaspoon grated orange rind
- ¼ cup orange juice

Peel, halve and pit peaches; sprinkle with lemon juice. Mix cottage cheese with almonds, peaches and put 2 halves together, for coconut, coating well. Serve as a dessert made by blending sour cream with orange cream topping.

### PEACH SHERBET

- 2 egg whites
- Pinch of salt
- 6 tablespoons of granulated sugar
- ⅓ teaspoon almond flavoring

Beat egg whites until foamy, add salt, begin to form. Add sugar, 1 tablespoon at a time. Mix pureed peaches, ½ cup sugar mixture. Pour into popsicle forms or ice sticks. Freeze.

### FRESH PEACH

- 1 lb. unpeeled Fresh Peaches, sliced
- ½ cup sugar

Put all ingredients into blender. Whip in recipes, or as topping for ice cream or 1 or 2 cup portions. Makes 1 pint.