

## VANILLA ICE CREAM TWO WAYS

Each recipe makes 1 gallon

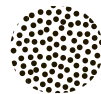
### TRADITIONAL ICE CREAM:

6 eggs, each one beaten separately  
2 cups sugar, added to the  
beaten eggs  
12 ounces evaporated milk  
6 cups whole milk  
1 teaspoon vanilla extract

### LOW CALORIE ICE CREAM:

1½ cups low-calorie egg substitute  
2 cups granulated sucralose  
(such as Splenda®)  
12 ounces fat-free evaporated milk  
6 cups fat free milk  
1 teaspoon vanilla extract

Mix well and freeze in an ice cream maker, following  
the manufacturer's guidelines.



Contributed by Susan Wright originally published in *HomeLife* February 2014