
Chocolate Peanut Ice Cream

Home Cookin - Junior League of Wichita Falls, TX - 1976

1 cup sugar
2 tablespoons flour
1/8 teaspoon salt
1 cup milk
1 egg, slightly beaten
2 squares (1 ounce ea) unsweetened chocolate melted
2 cups half-and-half
1 teaspoon vanilla
1/4 cup Planter's dry roasted peanuts, chopped

In a saucepan, combine the sugar, flour and salt. Stir in the milk, egg and chocolate. Beat rapidly with a rotary beater until the chocolate is blended. Cook over medium heat until the mixture boils, stirring constantly. Boil for 1 minute. Cool.

Pour the mixture into freezer trays. Freeze until firm but not solid. Remove to a chilled mixing bowl. Beat until smooth.

Fold in the cream, vanilla and peanuts. Return the mixture to the freezer trays.

Freeze until firm.

Yield: 1 quart

Dessert

Per Serving (excluding unknown items): 1067 Calories; 13g Fat (11.0% calories from fat); 16g Protein; 225g Carbohydrate; trace Dietary Fiber; 245mg Cholesterol; 448mg Sodium. Exchanges: 1 Grain(Starch); 1 Lean Meat; 1 Non-Fat Milk; 2 Fat; 13 1/2 Other Carbohydrates.