
Cinnamon Ice Cream II

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

CINNAMON SYRUP

2 generous cups sugar

12 tablespoons water

3 tablespoons cinnamon

CUSTARD

6 cups milk

1 1/2 cups sugar

2 egg yolks, beaten

4 cups whipping cream

1 tablespoon vanilla

Make the syrup: In a saucepan, combine the sugar, water and cinnamon. Cook over low heat, stirring constantly until smooth and the sugar is dissolved. Set aside.

In a saucepan, scald the milk. Stir in the sugar until dissolved. Add the mixture slowly to the egg yolks while beating. Return the mixture to the pan and cook until thickened slightly. (It will not get very thick at all.)

Chill the custard and stir in the Cinnamon Syrup, whipping cream and vanilla.

Freeze in an ice cream freezer.

(If after freezing, you let the ice cream mellow for several hours, beat before serving.)

Yield: 1 gallon

Dessert

Per Serving (excluding unknown items): 7100 Calories; 412g Fat (51.1% calories from fat); 74g Protein; 815g Carbohydrate; 11g Dietary Fiber; 1930mg Cholesterol; 1107mg Sodium. Exchanges: 1 Grain(Starch); 1/2 Lean Meat; 8 1/2 Non-Fat Milk; 81 Fat; 47 Other Carbohydrates.