
Lemon Velvet Ice Cream

Bonnie Welch and Deanna White

Kitchen Keepsakes - Castle Rock, CO - 1989

1 quart + 1-1/3 cups whipping cream

4 cups sugar

1 quart + 1-1/3 cups milk

juice of eight lemons

2 teaspoons lemon extract

1 tablespoon grated lemon rind

few drops yellow food coloring

In a large bowl, mix the ingredients thoroughly.

Pour the mixture into an ice cream freezer container.

Proceed with the freezing process.

Dessert

Per Serving (excluding unknown items): 4081 Calories; 96g Fat (20.7% calories from fat); 13g Protein; 818g Carbohydrate; 1g Dietary Fiber; 359mg Cholesterol; 217mg Sodium. Exchanges: 0 Fruit; 1 1/2 Non-Fat Milk; 19 Fat; 53 1/2 Other Carbohydrates.