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# Peppermint Ice Cream

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

**4 1/2 cups peppermint candy**  
**12 ounces marshmallows**  
**1 quart milk**  
**1 can (13 ounce) evaporated milk**  
**2 cups half-and-half**  
**1 cup whipping cream**  
**milk**

In a saucepan, melt the candy and marshmallows in one quart of milk.

Remove from the heat and add the evaporated milk, half-and-half and whipping cream.

Mix and pour the contents into a freezer. Add enough milk to make 1-1/2 gallons of ice cream.

Freeze.

Yield: 1 1/2 gallons

## **Dessert**

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*Per Serving (excluding unknown items): 2840 Calories; 140g Fat (43.3% calories from fat); 60g Protein; 354g Carbohydrate; 0g Dietary Fiber; 533mg Cholesterol; 994mg Sodium. Exchanges: 6 1/2 Non-Fat Milk; 27 Fat; 18 Other Carbohydrates.*