IN NO TIME

make DELICIOUS ICE CREAM
AND IT'S READY!
Here's the Quickest Way in the World to Make Delicious Ice Cream!

JELL-O ICE CREAM POWDER is a wonder at making ice cream in a jiffy! Thousands of homes are having homemade ice cream far more often because of it! Mothers know ice cream is good for the children...and made this quick, economical way, it's no bother...and next to no expense! No cooking. No elaborate mixing. You don't need eggs. And sugar, flavoring, etc., are all in the powder.
MAGIC... Turn one quart of milk into nearly two quarts of ice cream!

Just add Jell-O Ice Cream Powder to milk... and freeze!

This wonderful preparation saves you time, trouble... saves you from any danger of failing. You can’t fail with Jell-O Ice Cream Powder! And it makes good ice cream!

Imagine it. One package of Jell-O Ice Cream Powder and a quart of milk make nearly two quarts of ice cream. And at a cost of only a few cents a quart!

Choose your flavor.—Jell-O Ice Cream Powder comes in Vanilla, Lemon, Strawberry, Chocolate, and Unflavored. (The unflavored is for your own special flavors, such as fruits in season, caramel, maple syrup, or other favorites.)

RECIPIES

PLAIN ICE CREAM

1 package Jell-O Ice Cream Powder
1 quart whole milk


Instead of the quart of milk in this recipe, you may prefer to use...

One cup cream, and three cups milk. This combination makes a very smooth, creamy-textured ice cream.

One cup evaporated milk, with three cups of water, when your ice cream is to include either fruit or some additional flavoring.

One-half cup sweetened condensed milk and three and one-half cups water, if your ice cream is to include a tart fruit, or if you like a sweeter ice cream.

If ice cream is allowed to stand for several hours after freezing to ripen, its texture and flavor will be improved.
**RASPBERRY SHERBET**

1 cup sugar and
1 pint fresh raspberries, crushed
or
3/4 cup sugar and
1 pint canned raspberries
Juice of 2 lemons
Water to make 5 cups liquid
1 package Strawberry or Unflavored Jell-O Ice Cream Powder


**STRAWBERRY FRUIT CREAM**

1 package Strawberry Jell-O Ice Cream Powder
2 cups milk
3/4 cup sugar
1 pint fresh strawberries, crushed
1 cup heavy cream, whipped

Combine Jell-O Ice Cream Powder and milk and stir until smooth. Add sugar to berries. Combine with first mixture. Freeze until thick, but not hard. Add cream and continue freezing. Makes 1 1/2 quarts cream.

Any fresh or canned fruit may be used instead of strawberries.

**PEACH ICE CREAM**

1 package Vanilla Jell-O Ice Cream Powder
1/2 cup sweetened condensed milk
3 1/2 cups water
Few drops bitter almond extract
2 cups peach pulp, fresh or canned

Combine Jell-O Ice Cream Powder and condensed milk and stir until smooth. Add water and almond extract. Freeze until thick, but not hard. Add peach pulp and continue freezing. Makes 2 quarts ice cream.

**ORANGE SHERBET**

Grated rind 2 oranges
2 cups sugar
5 cups water
1 package Lemon or Unflavored Jell-O Ice Cream Powder
1 cup orange juice
3 1/2 cup lemon juice


**CHOCOLATE VELVET CREAM**

2 squares Baker's Unsweetened Chocolate, cut in small pieces
1 quart cold milk
1 package Unflavored Jell-O Ice Cream Powder
2 tablespoons sugar
1 tablespoon vanilla

Add chocolate to 3 cups milk and heat in double boiler. When chocolate is melted, remove from fire and beat with rotary egg beater until mixture is smooth. Combine remaining 1 cup milk, Jell-O Ice Cream Powder, and sugar, and stir until smooth. Add chocolate mixture and vanilla. Freeze. Makes 1 1/2 quarts.

**CHOCOLATE ICE CREAM**

1 package Chocolate Jell-O Ice Cream Powder
1/2 cup sweetened condensed milk
3 1/2 cups water
2 teaspoons vanilla

Combine Jell-O Ice Cream Powder, condensed milk, and water and stir until smooth. Add vanilla. Freeze. Makes 1 1/2 quarts ice cream.

**GRAPE-NUTS ICE CREAM**

1 package Vanilla Jell-O Ice Cream Powder
1 cup cream
3 cups milk
1/2 cup Grape-Nuts

Combine Jell-O Ice Cream Powder, cream, and milk and stir until smooth. Freeze, adding Grape-Nuts when thick. Makes 1 1/2 quarts ice cream.
COFFEE ICE CREAM

1 package Unflavored Jell-O Ice Cream Powder
1 cup sugar
1 cup evaporated milk
2 cups strong coffee
1 cup water


LEMON SHERBET

Rind of 2 lemons, grated
2 cups sugar
5 cups water
1 package Lemon or Unflavored Jell-O Ice Cream Powder
¾ cup lemon juice


and now

WANT TO HEAR ABOUT SOME JELL-O TREATS?

JELLIED ORANGE DESSERT

4 oranges, free from membrane and cut in pieces
1 cup sugar


SPARKLING JELL-O

1 package Jell-O, any flavor
1 pint boiling water
1 banana
1 teaspoon lemon juice
2 teaspoons sugar
1 egg white, stiffly beaten with dash of salt

Dissolve Jell-O in boiling water. Turn into pan, 8 x 8 x 2 inches. Chill until firm. Cut Jell-O into bits with spoon. Pile lightly in sherbet glasses. Rub banana to a paste with silver fork. Add lemon juice and sugar. Fold into egg white and beat well. Top Jell-O with banana mixture. Serves 6.

APRICOT WHIP

½ pound dried apricots, cooked and sweetened
1 pint boiling apricot juice and water
1 package Orange Jell-O

Drain apricots; add water to juice to make 1 pint. Heat to boiling, and dissolve Jell-O in it. Chill. When slightly thickened, beat with rotary egg beater until of consistency of whipped cream. Force apricots through sieve. Fold into Jell-O. Pile lightly in sherbet glasses. Chill until firm. Serve plain or with whipped cream or custard sauce. Serves 8.
**BANANA ICE CREAM**

1 package Unflavored Jell-O Ice Cream Powder
3/4 cup sugar
1 cup evaporated milk
3 cups water
Juice of 2 lemons
4 bananas, forced through sieve

Combine Jell-O Ice Cream Powder, sugar, evaporated milk, and water and stir until smooth. Add lemon juice to banana pulp. Combine with first mixture. Freeze. Makes 2 quarts ice cream.

**FRENCH VANILLA ICE CREAM**

3/4 cup sugar
3 tablespoons flour
1/2 teaspoon salt
2 egg yolks, slightly beaten
1 quart milk, scalded
1 package Vanilla Jell-O Ice Cream Powder
1 tablespoon vanilla


**JELL-O RAW VEGETABLE SALAD**

1 package Lemon Jell-O
1 pint boiling water
2 tablespoons vinegar
1/2 teaspoon salt
Dash of Cayenne


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Delicious Cream Pudding

DELICIOUS CREAM PUDDING

1 package Jell-O Ice Cream Powder, any flavor
5 tablespoons flour

\( \frac{1}{8} \) teaspoon salt
\( \frac{1}{2} \) cup cold milk
3 1/2 cups milk, scalded

Mix Jell-O Ice Cream Powder, flour, and salt. Add \( \frac{1}{2} \) cup cold milk and mix to smooth paste. Slowly stir into scalded milk. Cook in double boiler 12 to 15 minutes, stirring constantly.

\( \frac{1}{2} \) cup chopped raisins, figs, dates, or nuts, or fresh fruit may be stirred into pudding when it is removed from fire. Serves 8.

THE JELL-O COMPANY, INC. - - LE ROY, N. Y.

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