The world's quickest way to make delicious ICE CREAM
Now—any day—you can have delicious home-made ice cream!

YOU'LL be delighted with Jell-O Ice Cream Powder. It's a marvelous short cut! Just think—no cooking! No elaborate mixing! You don’t need eggs! And sugar, flavoring, etc., are all in the powder. Jell-O Ice Cream Powder saves time—saves money.
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 caramel, maple syrup, or other favorites.)

RECIPES

PLAIN ICE CREAM

1 package Jell-O Ice Cream Powder, any flavor
1 quart 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 tart fruit is to be added, or for sweeter ice cream.

If ice cream is allowed to ripen for several hours after freezing, its texture and flavor are improved. It may be left in the freezer or turned into a mold and packed in ice and salt, using four parts ice and one part salt.
STRAWBERRY FRUIT CREAM
1 package Strawberry Jell-O Ice Cream Powder
2 cups milk
½ cup sugar
1 pint fresh strawberries, crushed
1 cup heavy cream, whipped


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

PEACH ICE CREAM
1 package Vanilla Jell-O Ice Cream Powder
½ cup sweetened condensed milk
3½ 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.

CHOCOLATE VELVET CREAM
2 squares Baker's Unsweetened Chocolate, cut in small pieces
1 quart 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 1½ quarts cream.

CHOCOLATE ICE CREAM
1 package Chocolate Jell-O Ice Cream Powder
½ cup sweetened condensed milk
3½ cups water
2 teaspoons vanilla


GRAPE-NUTS ICE CREAM
1 package Vanilla Jell-O Ice Cream Powder
1 cup cream
3 cups milk
½ cup Grape-Nuts


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


BANANA ICE CREAM
1 package Unflavored Jell-O Ice Cream Powder
½ cup sugar
1 cup evaporated milk
3 cups water
Juice of 2 lemons
4 bananas, mashed

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

1/2 cup sugar
2 oranges, sections free from membrane and diced
2 bananas, mashed
1/2 cup maraschino cherries, chopped
1 package Lemon Jell-O Ice Cream Powder
1/4 teaspoon salt
1 quart milk

Add sugar to prepared fruit and let stand while ice cream mixture is being made. Combine Jell-O Ice Cream Powder and salt. Add milk gradually, stirring constantly until mixture is smooth. Add fruit. Freeze. Makes 2 quarts ice cream.

Try these

Add 3/4 cup finely crushed peppermint candy or 1 cup finely crushed peanut brittle or 1 cup finely chopped toasted coconut to Vanilla Ice Cream when thick and continue freezing.

Make a sundae by pouring fruit syrups, chocolate, caramel, or marshmallow sauce, orange marmalade, maple syrup, or jam over Vanilla Ice Cream. Sprinkle with chopped nuts, toasted coconut, or tiny chocolate candies.

And see! The quickest sherbets you ever heard of!

Cooling, refreshing, and, now—thanks to Jell-O Ice Cream Powder—no trouble at all!

Jell-O Ice Cream Powder does away with the old, tedious process of boiling a syrup. No egg whites needed, either. Just add your fruit juices as directed—then freeze! You’ll love the frosty, smooth texture—the refreshing taste!

APRICOT SHERBET

1 package Lemon Jell-O Ice Cream Powder
1/4 cup sugar
1/4 teaspoon salt
2 cups boiling water
1/4 cup lemon juice
1 1/4 cups apricot juice
2 cups canned apricot pulp

Combine Jell-O Ice Cream Powder, sugar, and salt. Add boiling water gradually, stirring constantly; then add remaining ingredients and stir until smooth. Cool and freeze. Makes 2 1/4 quarts sherbet.

LEMON SHERBET

1 package Lemon Jell-O Ice Cream Powder
3 lemons, grated rind and juice
2 cups sugar
5 cups boiling water

Combine Jell-O Ice Cream Powder, lemon rind, and sugar. Add boiling water gradually, stirring constantly until mixture is smooth. Add lemon juice. Strain into freezer, cool, and freeze. Makes 1 3/4 quarts sherbet.
**RASPBERRY SHERBET**

1 cup sugar and 1 pint fresh raspberries, crushed or 1/2 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.


**PINEAPPLE SHERBET**

1 package Lemon Jell-O Ice Cream Powder 1/2 cup sugar 1/4 teaspoon salt 2 3/4 cups boiling water 1/4 cup lemon juice 2 cups crushed pineapple and juice

Combine Jell-O Ice Cream Powder, sugar, and salt. Add boiling water gradually, stirring constantly; then add remaining ingredients and stir until smooth. Cool and freeze. Makes 2 quarts sherbet.

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**Send for the new 48-page Jell-O Booklet...IT'S FREE!**

Recipes...for 165 delicious Jell-O dishes! Seventeen Jell-O entrées! Over a dozen Jell-O relishes and appetizers! No less than forty-five salads...different, and good! And eighty Jell-O desserts...enough to give you variety for many a month to come! It's a wonder of a booklet...illustrated in color, full of tempting suggestions. Send today. It's yours for the asking!
DELICIOUS CREAM PUDDING

1 package Jell-O Ice Cream Powder, any flavor
5 tablespoons flour
½ teaspoon salt
3 ½ cup cold milk
3 ½ cups milk, scalded

Mix Jell-O Ice Cream Powder, flour, and salt. Add ½ cup cold milk and stir until smooth. Add scalded milk gradually, stirring constantly. Cook in double boiler 12 to 15 minutes, stirring constantly.

One-half cup chopped raisins, figs, dates, or nuts, or fresh fruit may be stirred into pudding when it is removed from fire. Serves 8.

Made by the makers of Jell-O

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