Recipes for Luscious Ice Cream
Quick Economical
For Freezer or Automatic Refrigerator
Short Cut to
PERFECT ICE CREAM

Do you know the new, quick, economical way to make ice cream?
Just use one package of Jell-O Ice Cream Powder, a little sugar, and a quart of milk and cream. Combine them in these easy recipes.
You'll be delighted with the grand, smooth ice cream you can make with Jell-O Ice Cream Powder. No preparation bother at all, and so economical!
Try all four delicious flavors—Vanilla, Chocolate, Strawberry, and Lemon. Or use Unflavored—with your own flavoring!

MASTER RECIPE FOR
Automatic Refrigerator Ice Cream

1 package Jell-O Ice Cream Powder (vanilla, strawberry, lemon, or chocolate* flavor)
4 tablespoons sugar*
2 cups milk
2 cups cream, whipped

Combine Jell-O Ice Cream Powder and sugar. Add milk very gradually, stirring until dissolved. Fold into whipped cream. Turn into freezing tray of automatic refrigerator and freeze as rapidly as possible—about 6 hours usually required. Stir thoroughly three times during first hour of freezing (cream should be thick for the third stirring). Makes about 1½ quarts ice cream.

*With Chocolate Jell-O Ice Cream Powder, use ½ cup sugar.

See pages 6 and 7 for Freezer Recipes
GLORIOUS ICE CREAMS
without turning a hand!

**Grape-Nuts Ice Cream**

Prepare the Vanilla Ice Cream as directed in Master Recipe for Automatic Refrigerator Ice Cream (page 2). Freeze and stir as directed, adding 1/2 cup of Grape-Nuts during second stirring. Makes 1 1/2 quarts.

**Fresh Fruit Ice Cream**

| 2 cups milk |
| 1 package Jell-O Ice Cream Powder (strawberry or unflavored) |
| 2 cups cream, whipped |
| 1/2 cup sugar |
| 2 cups crushed fresh strawberries, raspberries, or peaches |

Add milk very gradually to Jell-O Ice Cream Powder, stirring until dissolved. Fold into whipped cream. Turn into freezing tray of automatic refrigerator and freeze as rapidly as possible—about 6 hours usually required. Stir thoroughly three times during first hour of freezing, adding mixture of sugar and fruit during second stirring. (Cream should be thick for third stirring.) Makes about 2 quarts ice cream.

For Strawberry Ice Cream, use Strawberry Jell-O Ice Cream Powder and crushed strawberries.

For Raspberry Ice Cream, use Unflavored Jell-O Ice Cream Powder and crushed or strained raspberries.

For Peach Ice Cream, use Unflavored Jell-O Ice Cream Powder and strained peach pulp, adding dash of salt and 4 drops almond.

**Chocolate Mousse**

| 1 package Chocolate Jell-O Ice Cream Powder |
| 1/2 cup sugar |
| 1 cup milk |
| 3 cups cream, whipped |

Combine Jell-O Ice Cream Powder and sugar. Add milk very gradually, stirring until dissolved. Fold into whipped cream. Turn into freezing tray of automatic refrigerator and freeze as rapidly as possible—about 6 hours usually required. (It is not necessary to stir during freezing.) Makes about 2 quarts mousse.

**Tutti-frutti Ice Cream**

| 1 package Vanilla Jell-O Ice Cream Powder |
| 4 tablespoons sugar |
| 1 1/4 cups canned pineapple juice |
| 1/4 cup maraschino cherry juice |
| 2 cups cream, whipped |
| 1/2 cup crushed pineapple |
| 12 maraschino cherries, diced |
| 1/4 cup broken walnut meats |

Combine Jell-O Ice Cream Powder and sugar. Add fruit juices very gradually, stirring until dissolved. Fold into whipped cream. Turn into freezing tray of automatic refrigerator and freeze as rapidly as possible—about 6 hours usually required. Stir thoroughly three times during first hour of freezing, adding fruits and nuts during second stirring. (Cream should be thick for third stirring.) Makes about 1 3/4 quarts.

See pages 6 and 7 for Freezer Recipes
Hints for the Ice Cream FREEZER

1. Make sure freezer is in good operating condition, and freezer can is free from leaks. Scald the freezer can and dasher, cool, and fit into freezer.

2. Fill freezer can about ¾ full of cold ice cream mixture. Adjust cover and crank and pack ice chamber solidly with mixture of 8 parts ice to 1 part salt.

3. Turn crank slowly for 3 minutes, then turn it rapidly and continuously until mixture becomes very hard to turn. As ice melts refill with additional ice and salt mixture.

4. When very hard to turn, clear away ice and salt from top of freezer can. Open can, remove dasher, and pack down ice cream well. Cover with waxed paper, adjust lid, and fit cork into hole at top. Drain; then repack solidly with mixture of 4 parts ice to 1 part salt, covering can well. Let stand several hours to ripen, draining and repacking with ice and salt mixture, if necessary.

Ice Cream Dishes Illustrated

1. Tutti-frutti Ice Cream.
2. Raspberry Sherbert.
3. Fresh Peach Ice Cream.
4. Maple Walnut Sundae.
5. Chocolate Ice Cream Cake.

Hints for REFRIGERATOR FREEZING

1. Make sure mechanical refrigerator is in good operating condition and trays to be used are clean, thoroughly dry, and very cold. Set refrigerator at lowest freezing temperature.

2. Pour cold ice cream mixture into freezing tray or trays, filling only about three-fourths full to allow for necessary stirring that follows.

3. Stir the ice cream mixture thoroughly three times during first hour of freezing, as directed. To stir, remove tray when mixture is frozen on sides and bottom, and stir with spoon to mix thoroughly; then return tray and continue freezing.

4. To add fruit or nuts or any other solid ingredients, turn them into mixture during the second stirring.

5. When mixture is frozen firm but not hard, set refrigerator at normal freezing temperature and let stand 1 hour or more to ripen or mellow flavor.

Less Cream and more Ice Cream with Jell-O Ice Cream Powder
MASTER RECIPE
for Freezer Ice Cream

1 quart milk
1 package Jell-O Ice Cream Powder (vanilla, strawberry, lemon, or chocolate* flavor)

ADD milk very gradually to Jell-O Ice Cream Powder, stirring until dissolved. Freeze in freezer. Makes 1½ quarts ice cream.

Instead of the quart of milk in this recipe, you may prefer to use . . . 1 cup cream and 3 cups milk, or 1 cup evaporated milk and 3 cups milk or water. Either substitution will give fine results.

*With Chocolate Jell-O Ice Cream Powder, add ¾ cup sugar.

FROZEN TREATS
by the Freezer Method

French Vanilla Ice Cream
2 egg yolks
4 tablespoons sugar
¼ teaspoon salt
1 cup heavy cream
3 cups milk, scalded
1 package Vanilla Jell-O Ice Cream Powder

Mix together egg yolks, sugar, and salt in top of double boiler. Add cream gradually, then milk, stirring constantly. Place over hot water and cook until slightly thickened, stirring constantly. Add very gradually to Jell-O Ice Cream Powder, stirring until dissolved. Cool and freeze in freezer. Makes about 1½ quarts vanilla ice cream.

Three-fruit Ice Cream
½ cup sugar
2 oranges, sections free from membrane and diced
2 bananas, mashed
½ cup cut maraschino cherries
1 package Lemon Jell-O Ice Cream Powder
¼ 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 very gradually, stirring until dissolved. Freeze in freezer until thick, but not hard; add fruit and continue freezing. Makes 2 quarts ice cream.
**Coffee Ice Cream**

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

Combine Jell-O Ice Cream Powder and sugar, add water and coffee very gradually, stirring until dissolved. Then add evaporated milk. Freeze in freezer. Makes 1½ quarts.

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**Strawberry Fruit Cream**

½ cup sugar  
2 cups crushed fresh strawberries  
2 cups milk  
1 package Strawberry Jell-O Ice Cream Powder  
1 cup heavy cream

Add sugar to berries and let stand while ice cream mixture is being made. Add milk very gradually to Jell-O Ice Cream Powder, stirring until dissolved; then add cream. Freeze in freezer until thick but not hard; add sweetened fruit and continue freezing. Makes 1½ quarts cream.

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**Ice Cream Sundaes**

For attractive sundaes, top Jell-O Ice Cream Powder ice cream with a suitable sauce or with crushed fruit, such as—Peppermint Ice Cream with chocolate sauce, Coffee Ice Cream with butterscotch sauce, Strawberry Ice Cream with crushed sweetened strawberries, Vanilla Ice Cream with raspberry jam, with maple syrup and walnut meats, or with crushed sweetened pineapple, Chocolate Ice Cream with whipped cream and chopped nuts, or with fudge sauce.

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**REFRESHING SHERBETs**

**Pineapple Sherbet**

1 package Lemon Jell-O Ice Cream Powder  
½ cup sugar  
¼ teaspoon salt  
2½ cups boiling water  
⅛ cup lemon juice  
2 cups crushed pineapple and juice

Combine Jell-O Ice Cream Powder, sugar, and salt. Add boiling water very gradually, stirring until powder is dissolved; then add remaining ingredients. Cool and freeze in freezer. Makes 2 quarts sherbet.

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**Raspberry Sherbet**

2 cups crushed red raspberries  
1 cup sugar  
6 tablespoons lemon juice  
Water  
1 package Strawberry Jell-O Ice Cream Powder

Force berries through sieve; add sugar and lemon juice. Measure and add enough water to make 5 cups. Add this mixture very gradually to Jell-O Ice Cream Powder, stirring until dissolved. Freeze in freezer. Makes 2 quarts sherbet.
Serve Ice Cream often!

SAVE TIME AND MONEY

Jell-O Ice Cream Powder has a brand new package which is just beginning to appear in the stores. Here it is—and peeping up behind, the earlier package. Both contain the same Jell-O Ice Cream Powder. Buy either package confidently.

4 DELICIOUS FLAVORS

VANILLA CHOCOLATE STRAWBERRY LEMON AND UNFLAVORED