RECIPE FOR

delicious Ice cream

QUICK...EASY
INEXPENSIVE
AND
VELVET...SMOOTH!

FOR HAND FREEZER
OR AUTOMATIC REFRIGERATOR
DID you know that you can make delicious ice cream mixtures for your freezer or automatic refrigerator almost as easily as making a dish of Jell-O?

Well, you can! The makers of Jell-O have perfected a wonder-working powder that has cut the old tedious process of ice cream making in two! No need now to fuss with cooking custard, or boiling sugar, or melting marshmallows—or any of the time-honored, time-consuming devices for preparing milk and cream mixtures for freezing.

You just combine Jell-O Ice Cream Powder with milk and cream (adding a little sugar in some recipes). And there you are—all ready for the freezing! No cooking—no bother. The whole preparation takes just a few minutes and it’s so easy a child can do it perfectly!

Study the few simple rules for freezing given here, follow them in these recipes, and you’ll find that Jell-O Ice Cream
Powder gives you a mellow, velvety ice cream, free from large ice crystals or "grainy" taste—smooth as the best ice cream you can buy.

And so much more economical! A package of Jell-O Ice Cream Powder costs only a few cents. With just 1 quart of milk (or milk and cream) it makes 1 ½ quarts of ice cream! If you have an automatic refrigerator and can easily freeze small quantities at a time, you’ll find that a half package of Jell-O Ice Cream Powder, with just a cup of milk and a cup of cream, makes enough ice cream for the average family.

And the whole package proportion makes enough for a big dinner party—8 large, or 10 good-sized portions.
Any way you make it, you’ll get twice as much ice cream from a package of Jell-O Ice Cream Powder as from any other ice cream preparation. And people who have tried them all say “It’s twice as good, too!”

The six delicious flavors of Jell-O Ice Cream Powder offer variety in ice creams to fit every menu need. There’s the rich full chocolate flavor for all chocolate ice cream lovers. Vanilla, the children’s favorite, may also be used in sundaes and à la mode desserts to grace all kinds of refreshment occasions. Strawberry and lemon bring two fruit-flavor ice creams, especially colorful and attractive. The new maple flavor is popular everywhere, plain or with nuts.

*Tray-frozen Vanilla Ice Cream in sundaes style*
And for those who prefer to add their own special flavor blends, the unflavored powder holds limitless delights.

Here are recipes for all your favorite ice creams and some luscious new kinds that you may never have tasted. Each recipe is given in two versions—the freezer method for the hand freezer, and the tray method for the automatic refrigerator or special iced fast-freezing tray. Choose the one that fits your equipment, follow the directions carefully, and your wonderful ice cream desserts will make your dinners famous, with new honor and reputation for the hostess!

You’ll find recipes for sherbets and other luscious frozen dishes on page 14. And a whole collection of bright new ideas for ice cream sundaes, sandwiches, molds, and other luxurious dishes that look special, elaborate, and really are simple as can be.

Keep a supply of all the different flavors of Jell-O Ice Cream Powder on hand . . . Vanilla, Chocolate, Strawberry, Lemon, Maple, and Unflavored. Try them all—you’ll have a glorious good time, both in the making and the eating!

All measurements are level.
Points to Remember

ABOUT ALL ICE CREAM MAKING

1. Have ice cream mixture thoroughly cold before placing in the ice cream freezer or freezing tray.

2. Freeze ice cream rapidly. After the mixture is thoroughly chilled it should be frozen rapidly so that the texture of the ice cream formed will be fine, smooth, and creamy.

3. Do not fill the freezer too full. Allow for "swell" of freezer ice cream and for stirring and expansion of tray ice cream.

4. Allow ice cream to ripen after freezing. This mellows the flavor, and makes the ice cream firm for serving.

5. Serve ice cream in chilled dishes to retard melting as much as possible. To chill dishes, place in refrigerator 20 minutes.

HINTS FOR THE HAND FREEZER

1. Make sure freezer is in good operating condition and freezer can is free from leaks. Scald can and dasher, fit into freezer. Test action by turning crank a few times.

2. Turn thoroughly cold ice cream mixture into freezer can, filling about \( \frac{3}{4} \) full. Adjust cover and crank and pack ice chamber solidly with mixture of well-crushed ice and salt (mix 8 parts ice with 1 part salt).

3. Turn crank slowly for about 3 minutes, then turn it rapidly and steadily 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 tightly over paper, and fit cork into hole at top of lid.

[ 6 ]
5. Drain off ice in freezer and repack solidly with mixture of 4 parts ice to 1 part salt, covering can well. Fit cork into hole in bucket of freezer. Let stand several hours to ripen, draining and repacking with ice and salt mixture, if necessary.

HINTS FOR THE AUTOMATIC REFRIGERATOR

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

2. Turn thoroughly cold ice cream mixture into freezing tray or trays, filling only about ¾ full to allow for stirring. Place in freezing compartment. (For efficient freezing of ice cream, open refrigerator doors as little as possible.)

3. When mixture is frozen about ¼ inch thick on sides and bottom, remove tray and stir well to mix. Return tray and freeze about 20 minutes, then stir a second time. Freeze 20 minutes longer and stir a third (and last) time. Continue freezing.

4. To add fruits, turn them into the mixture during the second stirring. Nuts, coconut, and Grape-Nuts keep more crisp if added during the third stirring.

5. After freezing mixture, set refrigerator at normal freezing temperature 1 hour or more to ripen cream. (But to store for several hours, keep refrigerator at low freezing temperature.)

TIPS ON USING THE NEW ICED FAST-FREEZING TRAYS

1. Prepare ice cream mixture as for any tray-frozen (tray-method) Jell-O Ice Cream Powder ice cream.

2. To pack in ice and salt and freeze, follow directions of manufacturer, stirring as instructed.
FREEZER ICE CREAM

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

Add milk very gradually to Jell-O Ice Cream Powder, stirring until dissolved. Pour into freezer can; place in freezer and pack mixture of crushed ice and salt around can (use 8 parts ice to 1 part salt). Turn slowly for 3 minutes, then rapidly and continuously until frozen. Makes 1 1/4 quarts ice cream.

Any of the following may be substituted for milk in this recipe: 1 quart rich milk or light cream; 1 cup heavy cream and 3 cups milk; or 1 cup evaporated milk and 3 cups milk or water.

*With Chocolate Jell-O Ice Cream Powder, add 3/4 cup sugar.

AUTOMATIC REFRIGERATOR ICE CREAM
(Tray Method)

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

Combine Jell-O Ice Cream Powder and sugar. Add milk very gradually, stirring until dissolved. Fold in whipped cream. Turn into freezing tray of automatic refrigerator and freeze as rapidly as possible. Stir when frozen 1/4 inch thick on sides and twice more at 20-minute intervals. Freezing time: about 3 hours. Makes about 3/4 quart ice cream.

*With the Chocolate Jell-O Ice Cream Powder, use 1/2 package (scant 1/2 cup) of the powder and 4 tablespoons sugar.

For about 1 1/2 quarts ice cream, double recipe above, using full contents of package. Freeze in one or two trays 3 to 6 hours, depending upon amount of cream in trays and freezing speed of the particular refrigerator being used.
Ice Cream Recipes

FREEZER METHOD

FRESH STRAWBERRY ICE CREAM
2 cups crushed strawberries
\( \frac{1}{2} \) cup sugar
2 cups milk
1 cup heavy cream
1 package Strawberry Jell-O Ice Cream Powder

Combine crushed berries and sugar and let stand. Add milk and cream very gradually to Jell-O Ice Cream Powder, stirring well until dissolved. Pour into freezer can. Freeze as for Freezer Ice Cream (page 8). When ice cream mixture is thick but not hard, add berries and continue freezing. Makes about \( \frac{3}{4} \) quarts.

RICH CHOCOLATE NUT CREAM
1 package Chocolate Jell-O Ice Cream Powder
\( \frac{3}{4} \) cup sugar
2 cups milk
2 cups heavy cream
1 cup broken walnut meats, toasted

Combine Jell-O Ice Cream Powder and sugar. Add milk, then cream very gradually, stirring until dissolved. Pour into freezer can. Freeze as for Freezer Ice Cream (page 8). When mixture is thick but not hard, add nut meats and continue freezing. Makes about \( \frac{3}{4} \) quarts.

TRAY METHOD

FRESH STRAWBERRY ICE CREAM
1 cup crushed strawberries
4 tablespoons sugar
1 cup milk
\( \frac{1}{2} \) package (scant \( \frac{1}{2} \) cup) Strawberry Jell-O Ice Cream Powder
1 cup cream, whipped

Combine crushed strawberries and sugar. Add milk very gradually to Jell-O Ice Cream Powder, stirring until dissolved. Fold in whipped cream. Turn into tray. Freeze as for Automatic Refrigerator Ice Cream (page 8), adding berries during second stirring. Makes about 1 quart.

RICH CHOCOLATE NUT CREAM
\( \frac{1}{2} \) package (scant \( \frac{1}{2} \) cup) Chocolate Jell-O Ice Cream Powder
4 tablespoons sugar
\( \frac{1}{2} \) cup milk
1 1/2 cups cream, whipped
\( \frac{1}{2} \) cup broken walnut meats, toasted

Combine Jell-O Ice Cream Powder and sugar. Add milk very gradually, stirring until dissolved. Fold in the whipped cream, then nuts. Turn into tray. Freeze rapidly, without stirring, in automatic refrigerator. Time: about 3 hours. Makes 1 quart.

PISTACHIO ICE CREAM
Prepare Vanilla Ice Cream as directed in Master Recipe for Freezer Ice Cream (page 8), adding to mixture: \( \frac{1}{4} \) to \( \frac{1}{2} \) teaspoon almond extract and a bit of green coloring—only enough to tint a delicate shade. Makes 1 1/2 quarts.

Prepare Vanilla Ice Cream as directed in Master Recipe for Automatic Refrigerator Ice Cream (page 8), adding to mixture: \( \frac{1}{2} \) to \( \frac{1}{4} \) teaspoon almond extract and a bit of green coloring—only enough to tint delicately. Makes \( \frac{3}{4} \) quart.
Ice Cream Recipes

**FREEZER METHOD**

**GRAPE-NUTS ICE CREAM**

- 3 cups milk
- 1 package Vanilla Jell-O Ice Cream Powder
- 1 cup heavy cream
- 1/2 to 3/4 cup Grape-Nuts

Add milk very gradually to Jell-O Ice Cream Powder, stirring until dissolved; then add cream. Pour into freezer can. Freeze as for Freezer Ice Cream (page 8). When mixture is thick but not hard, add Grape-Nuts and continue freezing. Makes 1 1/2 quarts. Flavor may be varied by different amounts of Grape-Nuts.

**FRESH PEACH ICE CREAM**

- 1/2 cup sugar
- Dash of salt
- Few drops almond extract
- 2 cups fresh peach pulp
- 2 cups milk
- 1 package Unflavored Jell-O Ice Cream Powder
- 1 cup heavy cream

Add sugar, salt, and almond to peach pulp. Add milk very gradually to Jell-O Ice Cream Powder, stirring until dissolved; then add cream. Pour into freezer can. Freeze as for Freezer Ice Cream (page 8). When mixture becomes thick but not hard, add peach pulp and continue freezing. Makes 1 3/4 quarts.

**MAPLE WALNUT ICE CREAM**

Prepare Maple Ice Cream as directed in Master Recipe for Freezer Ice Cream (page 8). When mixture is frozen thick but not hard, add 1 cup broken walnut meats and continue freezing. Makes about 1 1/2 quarts.

**TRAY METHOD**

**GRAPE-NUTS ICE CREAM**

- 1/2 package (scant 1/2 cup) Vanilla Jell-O Ice Cream Powder
- 2 tablespoons sugar
- 1 cup milk
- 1 cup cream, whipped
- 1/4 to 1/2 cup Grape-Nuts

Combine Jell-O Ice Cream Powder and sugar. Add milk very gradually, stirring until dissolved. Fold in the whipped cream and turn into tray. Freeze as for Automatic Refrigerator Ice Cream (page 8), adding the Grape-Nuts during third stirring. Makes 3/4 quart.

**FRESH PEACH ICE CREAM**

- 1 cup fresh peach pulp
- 4 tablespoons sugar
- Dash of salt
- 2 drops almond extract
- 1 cup milk
- 1/2 package (scant 1/2 cup) Unflavored Jell-O Ice Cream Powder
- 1 cup cream, whipped

Mix peach, sugar, salt, and almond. Add milk very gradually to Jell-O Ice Cream Powder, stirring until dissolved. Fold in whipped cream. Turn into tray. Freeze as for Automatic Refrigerator Ice Cream (page 8), adding peach during second stirring. Makes 1 quart.

**MAPLE WALNUT ICE CREAM**

Prepare Maple Ice Cream as directed in Master Recipe for Automatic Refrigerator Ice Cream (page 8). While freezing mixture, add 1/2 cup broken walnut meats during the third stirring. Makes about 3/4 quart.
Ice Cream Recipes

**FREEZER METHOD**

**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. Pour into freezer can. Pack in ice and salt; freeze as for Freezer Ice Cream (page 8). Makes 1½ quarts.

**PEPPERMINT ICE CREAM**

Prepare Vanilla Ice Cream as directed in Master Recipe for Freezer Ice Cream (page 8). When mixture is frozen thick but not hard, add ½ cup crushed peppermint candy and continue freezing. Makes 1¾ quarts. May be served with fudge sauce.

**TUTTI-FRUTTI ICE CREAM**

1 cup milk
1¾ cups canned pineapple juice
¼ cup maraschino cherry juice
1 package Vanilla Jell-O Ice Cream Powder
1 cup heavy cream
½ cup canned crushed pineapple
12 maraschino cherries, diced
¼ cup broken walnut meats

Add milk and fruit juices very gradually to Jell-O Ice Cream Powder, stirring until dissolved; then add cream. Pour into freezer can. Freeze as for Freezer Ice Cream (page 8). When mixture becomes thick but not hard, add fruit and nuts; continue freezing. Makes 1¾ quarts.

**TRAY METHOD**

**COFFEE ICE CREAM**

½ package (scant ½ cup) Unflavored Jell-O Ice Cream Powder
2 tablespoons sugar
½ cup strong coffee
½ cup milk
1 cup cream, whipped

Combine Jell-O Ice Cream Powder and sugar. Add coffee and milk very gradually, stirring until dissolved. Fold in whipped cream. Turn into tray. Freeze as for Automatic Refrigerator Ice Cream (page 8). Makes ¾ quart ice cream.

**PEPPERMINT ICE CREAM**

Prepare Vanilla Ice Cream as directed in Master Recipe for Automatic Refrigerator Ice Cream (page 8). While freezing, add ¼ cup crushed peppermint candy during second stirring. Makes about ¾ quart.

**TUTTI-FRUTTI ICE CREAM**

½ package (scant ½ cup) Vanilla Jell-O Ice Cream Powder
2 tablespoons sugar
1 cup canned pineapple juice
2 tablespoons maraschino juice
1 cup cream, whipped
¼ cup canned crushed pineapple
6 maraschino cherries, diced
2 tablespoons broken walnut meats

Combine Jell-O Ice Cream Powder and sugar. Add fruit juices very gradually, stirring until dissolved. Fold in whipped cream. Turn into freezing tray. Freeze as for Automatic Refrigerator Ice Cream (page 8), adding fruits and nuts during second stirring. Makes ¾ quart.
Ice Cream Recipes

**FREEZER METHOD**

**BANANA ICE CREAM**
- 3 large bananas (1 1/2 cups, mashed)
- 4 tablespoons sugar
- 2 teaspoons lemon juice
- 3 cups milk
- 1 package Unflavored Jell-O Ice Cream Powder
- 1 cup heavy cream

Combine mashed bananas, sugar, and lemon juice. Add milk very gradually to Jell-O Ice Cream Powder, stirring until dissolved. Then add cream and mashed bananas. Freeze as for Freezer Ice Cream (page 8). Makes 1 1/2 quarts.

**BITTERSWEET ICE CREAM**
Prepare Vanilla Ice Cream as directed in Master Recipe for Freezer Ice Cream (page 8). When just frozen, add 1 cup coarsely grated Baker's Unsweetened Chocolate and turn freezer only enough to mix. Makes about 1 1/2 quarts.

**TOASTED COCONUT ICE CREAM**
- 3 cups milk
- 1 package Unflavored Jell-O Ice Cream Powder
- 1 cup heavy cream
- 8 drops almond extract
- 1 cup Baker's Premium Shred Coconut, toasted

Add milk very gradually to Jell-O Ice Cream Powder, stirring until dissolved; then add cream and almond flavoring. Pour into freezer can. Freeze as for Freezer Ice Cream (page 8). When ice cream mixture is thick but not hard, add toasted coconut and continue the freezing. Makes about 1 3/4 quarts.

**TRAY METHOD**

**BANANA ICE CREAM**
- 3/4 cup mashed bananas
- 2 tablespoons sugar
- 1 teaspoon lemon juice
- 1 cup milk
- 1/2 package (scant 1/2 cup) Unflavored Jell-O Ice Cream Powder
- 1 cup cream, whipped

Combine bananas, sugar, and lemon juice. Add milk very gradually to Jell-O Ice Cream Powder, stirring until dissolved. Fold in whipped cream, then bananas. Freeze in tray as for Automatic Refrigerator Ice Cream (page 8). Makes 3/8 quart.

**BITTERSWEET ICE CREAM**
Prepare Vanilla Ice Cream as directed in Master Recipe for Automatic Refrigerator Ice Cream (page 8). While freezing, add 1/2 cup grated Baker's Unsweetened Chocolate at third stirring. Makes 3/4 quart.

**TOASTED COCONUT ICE CREAM**
- 1/2 package (scant 1/2 cup) Unflavored Jell-O Ice Cream Powder
- 2 tablespoons sugar
- 1 cup milk
- 1 cup cream, whipped
- 4 drops almond extract
- 1/2 cup Baker's Premium Shred Coconut, toasted

Combine Jell-O Ice Cream Powder and sugar. Add milk very gradually, stirring until dissolved. Fold in whipped cream and almond. Turn into tray. Freeze as for Automatic Refrigerator Ice Cream (page 8), adding coconut during the third stirring. Makes about 3/4 quart.
COFFEE CARAMEL ICE CREAM

FREEZER METHOD

\[
\frac{1}{2} \text{ cup sugar} \\
1 \text{ cup strong coffee} \\
2 \text{ cups milk} \\
1 \text{ package Unflavored Jell-O Ice Cream Powder} \\
1 \text{ cup heavy cream}
\]

Caramelize sugar until golden brown. Add coffee gradually and stir until all caramel is dissolved. Add milk very gradually to Jell-O Ice Cream Powder, stirring until dissolved; then add cream and coffee-caramel mixture. Freeze as for Freezer Ice Cream (page 8). Makes 1½ quarts.

TRAY METHOD

\[
4 \text{ tablespoons sugar} \\
\frac{1}{2} \text{ cup strong coffee} \\
\frac{1}{2} \text{ cup milk} \\
\frac{1}{2} \text{ package (scant \(\frac{1}{2}\) cup) Unflavored Jell-O Ice Cream Powder} \\
1 \text{ cup cream, whipped}
\]

Caramelize sugar until golden brown. Add coffee gradually, stirring to dissolve. Add milk very gradually to Jell-O Ice Cream Powder, stirring until dissolved; then add coffee. Fold in whipped cream. Freeze as for Automatic Refrigerator Ice Cream (page 8). Makes \(\frac{3}{4}\) quart.

Chocolate Peppermint Parfait ready for a party
**Sherbets and Specialties**

### ORANGE SHERBET
- 1 package Lemon Jell-O Ice Cream Powder
- Grated rind of 2 oranges
- 2 cups sugar
- 5 cups boiling water
- 1 cup orange juice
- ½ cup lemon juice

Combine Jell-O Ice Cream Powder, orange rind, and sugar. Add water very gradually, stirring until dissolved. Add fruit juice. Strain into freezer can and cool. Freeze as for Freezer Ice Cream (page 8). Makes 1¾ quarts.

### GRAPE SHERBET
- 1 package Lemon Jell-O Ice Cream Powder
- 4 tablespoons sugar
- ⅛ teaspoon salt
- 2 ¾ cups water
- ¼ cup lemon juice
- 2 cups grape juice

Combine Jell-O Ice Cream Powder, sugar, and salt. Combine remaining ingredients and add very gradually, stirring until dissolved. Pour into freezer can. Freeze as for Freezer Ice Cream (page 8). Makes 2 quarts.

### 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. Pour into freezer can. Freeze as for Freezer Ice Cream (page 8). Makes 2 quarts.

### COCONUT TORTONI
- ½ package (scant ⅛ cup) Vanilla Jell-O Ice Cream Powder
- 2 tablespoons sugar
- 1 cup milk
- 1 cup cream, whipped
- ¾ cup Baker’s Premium Shred Coconut, toasted

Combine Jell-O Ice Cream Powder and sugar. Add milk very gradually, stirring well until dissolved. Fold in whipped cream. Turn into tray. Freeze as for Automatic Refrigerator Ice Cream (page 8), adding ½ cup coconut during third stirring. Then place in paper cups and sprinkle with remaining ½ cup coconut. Set in tray and finish freezing. Time: about 3 hours. Serves 8 to 10.

### ALASKA FRUIT SALAD
- ¼ cup canned pineapple juice
- ⅛ package (scant ⅛ cup) Unflavored Jell-O Ice Cream Powder
- ⅛ cup mayonnaise
- ½ cup seeded canned white cherries, cut
- ½ cup diced orange sections
- ½ cup diced canned peaches
- ½ cup canned crushed pineapple
- ⅛ cup finely chopped blanched almonds, toasted
- 1 cup cream, whipped

Add pineapple juice very gradually to Jell-O Ice Cream Powder, stirring until dissolved. Add mayonnaise and blend; then add fruit and nuts. Fold in whipped cream. Turn into tray. Freeze rapidly, without stirring, in automatic refrigerator. Time: 4 to 6 hours. Serve in slices or squares on crisp lettuce and garnish with mayonnaise. Serves 12 to 16.

For tea or bridge, serve this salad with nut-bread sandwiches and coffee; or with chicken sandwiches, nuts, and tea or hot chocolate.
**Ideas for Desserts**

**Sundaes or Parfaits**

*Chocolate Peppermint Parfait.* Serve Peppermint Ice Cream (page 11) with hot or cold fudge sauce.

*Maple Walnut Sundae.* Serve Maple Ice Cream (page 8) with Log Cabin Syrup and walnut meats.

*Coffee Butterscotch Parfait.* Serve Coffee Ice Cream (page 11) with butterscotch sauce and almonds.

*All-chocolate Sundae.* Serve Chocolate Ice Cream (page 8) with hot or cold fudge sauce.

**ICE CREAM CAKES**

*Strawberry Ice Cream Cake.* Serve a mound of Strawberry Ice Cream (page 8) on wedge of sponge cake; top with fresh strawberry sauce.

*Chocolate Ice Cream Cake.* Serve square of Chocolate Ice Cream (page 8) on square of cake; garnish with fluffs of whipped cream.

*Mocha Ice Cream Cake.* Serve ball of Coffee Ice Cream (page 11) on slice of chocolate cake.

*Raisin Ice Cream Cake.* Serve ball of Vanilla Ice Cream (page 8) on a toasted slice of raisin cake.

**FROZEN CREAM PUDDS**

Slit cream puff around one side, lift top, and fill with ice cream. Adjust top and serve with sauce.

*Frozen Butterscotch Puff.* Fill cream puff with Vanilla Ice Cream (page 8); serve with hot butterscotch.

*Frozen Strawberry Puff.* Fill cream puff with Fresh Strawberry Ice Cream (page 9); serve with sauce of crushed sweetened strawberries.

**FRUITS À LA MODE**

*Quick Peach Melba.* Serve mound of Vanilla Ice Cream (page 8) between two halves of peach. Top with sauce of softened raspberry jam.

*Banana Split.* Serve two balls of Lemon Ice Cream (page 8), on split halves of small banana. Top one with sweetened crushed pineapple, the other with strawberry jam.

*Cantaloupe Cooler.* Serve ball of Vanilla Ice Cream (page 8) in half of chilled, seeded cantaloupe.

**FROZEN CREAM MOLDS**

After freezing ice cream, pack into mold to overflowing. Cover with waxed paper; press cover tightly over paper. Pack in ice and salt (use 4 parts ice to 1 part salt) 1 hour, or until firm. To unmold, quickly dip mold in tepid water, dry, turn out.

*Frozen Peach Mold.* Mold Fresh Peach Ice Cream (page 10). Serve garnished with sliced fresh peaches.


**ICE CREAM SANDWICHES**

*Ice Cream Waffle Sandwich.* Place a slice of Maple Ice Cream (page 8) between quarters of hot waffle. Serve with Log Cabin Syrup.

*Raspberry Ice Cream Sandwich.* Place slice of Vanilla Ice Cream (page 8) between two slices of plain cake. Serve with fresh raspberry sauce.
You’ll find recipes inside this booklet for all these delicious dishes and many more—all easy and inexpensive.

VANILLA
CHOCOLATE
STRAWBERRY
LEMON
MAPLE
UNFLAVORED