How to make Delicious ICE CREAM in your Automatic Refrigerator or Hand Freezer

DIRECTIONS

JUNKET MIX
WHIPPING AND FREEZING TIPS

For automatic and hand freezers, follow directions on back of package.

WHIPPING TIPS

To be properly whipped, the liquid ingredients of the ice cream mixture and the utensils used must be cold. In recipe “The Easiest Way,” whip the mixture of milk and heavy cream or light cream only until thick and fluffy. It will not become stiff. In recipe “For Lighter Textured Ice Cream,” whip the heavy cream only stiff enough to hold its shape, but no more. Too much whipping will beat out the air. To prevent cream from spattering, slip a piece of waxed or wrapping paper over the egg beater below the wheel. Drop edges of paper down over edge of whipping bowl.

FREEZING TIPS

In Automatic Refrigerator—Turn control to coldest point before making the ice cream. Combine ingredients in a chilled bowl using cold cream and milk. If fruit mixtures are to be added chill these also. Fastest freezing makes smoothest ice cream and takes place when refrigerator has been recently defrosted. Use bottom
unit in which a little water has been spilled under freezing tray. Do not freeze ice cubes while freezing ice cream, but ice cubes which have already been frozen may be placed to advantage over the top of the ice cream mixture.

In Hand Freezer—Fill freezing can only \( \frac{3}{4} \) full of JUNKET Ice Cream mixture allowing room for expansion. Use ice and rock salt in proportions 4 to 1. Turn crank evenly and slowly increasing speed as mixture freezes. When frozen, remove ice and salt from around cover of the can, uncover, and remove the dasher. Press ice cream down, replace cover and plug the hole with a cork. Repack freezer with ice and salt until ready to serve.

In Molds or Ordinary Tin Cans—Fill mold or can with JUNKET Ice Cream mixture for automatic recipe to within inch of the top. Cover tightly, sealing cover to can with strip of muslin cloth (not cheesecloth) which has been dipped in pure melted fat (butter or mild cooking oil). The fat will harden as it gets cold, thus preventing salt or water seeping into freezing mixture. Bury in 4 parts ice and 1 part salt mixture. A wooden box or pail acts as the best insulator, but if a metal pail or pan is used, wrap it tightly in several thicknesses of newspaper.
DELIGHTFUL VARIATIONS

STRAWBERRY ICE CREAM

Follow the basic recipe for automatic, or hand freezer ice cream for mixing the milk, cream and Vanilla JUNKET Mix. Add one teaspoon strawberry flavoring, a few drops Raspberry Red Junket Food Color, or 2 teaspoons Strawberry Flavotint alone, and one cup sweetened crushed fresh strawberries. Mix well and freeze.

PEANUT BRITTLE OR GRAPE-NUT ICE CREAM

Follow the basic recipe for automatic or hand freezer ice cream for mixing the milk, cream and Vanilla JUNKET Mix. Add either ½ or ¾ cup finely ground peanut brittle, or ½ cup Grape-Nuts. Mix well and freeze.

CHOCOLATE OR MAPLE WALNUT ICE CREAM

Follow the basic recipe for automatic, or hand freezer ice cream for mixing the milk, cream and Chocolate or Maple JUNKET Mix. Add ½ cup chopped walnuts. Mix well and freeze.
“ECONOMY” ICE CREAM
To be made only in hand freezer
2 cups (1 pint) cold milk
Follow recipe for Hand Freezer Ice Cream on the package except that 1 pint cold milk is used in place of 1 1/2 cups cold milk and 1/2 cup whipping cream.

BASIC RECIPE USING EVAPORATED MILK
Put 1 large can of evaporated milk into refrigerator over-night so that it will be thoroughly chilled. Pour 1/4 cup cold water into chilled bowl, stir in 1 package JUNKET Mix until smooth. Whip the chilled evaporated milk until thick and fluffy. Gradually add this to the first mixture, stirring it in with a spoon until thoroughly mixed. Pour into freezing tray and put into freezing compartment of refrigerator at once.

VANILLA OR CHOCOLATE SAUCE MADE WITH JUNKET MIX
Heat 1/2 cup milk to boiling. Remove from stove and stir in 1 package Vanilla or Chocolate JUNKET Mix. Stir until smooth. Chill, and beat with an egg beater before serving. Caution: Do not add JUNKET Mix until milk is boiling, or it may curdle.
JUNKET MILK SHAKE
Cool and Creamy—Easily Digestible

A delightfully variation from ordinary milk! Children enjoy it! Makes it easy to get them to take more milk. Let the children mix their own JUNKET Milk Shake. Give it to them when they beg for a soda or candy. It is nourishing! And digests quickly and easily so that the appetite is not spoiled for the next meal. Good for the whole family!

DIRECTIONS
Add 1 to 2 tablespoons (according to taste) of Chocolate or Vanilla JUNKET Mix for each glass of cold milk. Beat with an egg beater until dissolved, and drink within one-half hour. One package makes 5 glasses.

TRY FLAVOTINT
Flavors as it tints. Six tempting flavors in attractive colors. Used like ordinary flavoring. For delightful variations in flavor and color in making Ice Cream and Milk Shakes.
FREE JUNKET RECIPE BOOK

CONTAINING 51 recipes for making delicious desserts and milk drinks with JUNKET POWDER, sweetened and flavored, plain junket desserts, ice creams, junket whey, and cottage cheese with JUNKET TABLETS, not sweetened or flavored. Smooth, creamy ice cream with JUNKET MIX, our newest product. Also contains ideas for children’s parties and refreshments for special occasions.

Mail this page for your free copy.

Name: 
Address: 
City: State: 

THE JUNKET FOLKS, Dept. 61, Little Falls, N.Y. 
(In Canada, Address Toronto, Ontario)
CHOCOLATE ICE CREAM
Made with JUNKET Mix

STRAWBERRY ICE CREAM
Made with JUNKET Mix and Strawberry Flavotint

See Recipes Inside for Delightful Variations