

ALMOND FUDGE ICE CREAM

PAPPY/MOM

6 EGGS , BEATEN UNTIL STIFF  
1 QUART HALF & HALF CREAM  
8 OUNCES TOASTED ALMONDS  
3 CANS EVAPORATED MILK

4 SQ CHOCOLATE  
1/2 TEAS SALT  
4 CUPS SUGAR  
3 TEAS VANILLA

BEAT EGGS UNTIL THICK AND LEMON COLOR. ADD 1/2 CUP SUGAR AND BEAT WELL. MELT CHOCOLATE WITH 1/2 CUP OF MILK. COOL BY ADDING A LITTLE OF THE MILK FROM THE RECIPE AND THEN ADD TO EGG MIXTURE. ADD EVERYTHING ELSE BUT NUTS. MIX WELL.

ADD NUTS WHEN ICE CREAM IS PARTLY FROZEN

MILK USED IN THE RECIPE IS TAKEN FROM AMOUNTS ABOVE