

Candy Cane Ice Cream

8 oz candy canes 1/4 tsp salt
1 cup milk 2 cups whipping cream

Crush the candy canes and dissolve with salt in milk using a double boiler. Chill in the refrigerator, and then freeze until firm in a mixing bowl.

Beat quickly, adding the cream during the beating process, until creamy and frothy. Pour into ice cold freezer bowls or trays and finish freezing.

Adapted from *Frigidaire Recipes* (1928).