

Frozen Egg Nog

2 egg yolks

$\frac{2}{3}$ cup condensed milk

1 tsp vanilla

2 egg whites

pinch of salt

$\frac{1}{2}$ cup whipping cream

Thoroughly beat the yolks; continue beating with the sweetened condensed milk and vanilla. Chill.

Add salt to egg whites and beat until stiff. Fold into the chilled yolks. Whip the cream to a foamy, fluffy thickness—not stiff. Fold into the egg mixture. Pour into a cold metal or glass freezer dish and freeze for two to four hours.

Adapted from *Magic Short-cut Recipes* (1934).