

Maple Ice Cream

1-½ cups maple syrup 2 to 2-½ cups heavy cream
2 eggs a dash of salt
½ tsp vanilla

Scald syrup and cream to 180°. Beat the eggs and slowly pour hot syrup into eggs while whipping. Mix in salt and whip hard for three or four minutes. Place bowl in freezer until congealed, three or four hours. Add vanilla and whip over ice until light and creamy.

Pour into dessert cups or freezing tray and freeze overnight.

Adapted from *Cold Cooking* (1942).