

Old Fashioned Homemade Ice Cream Recipes

from the Immergood Company

A reorganized collection of unique recipes from the Immergood recipe sheet and owners manual. Duplicate versions have been combined so each recipe appears only once.

Immergood Family Favorite Homemade Ice Cream

Ingredient	4-qt	6-qt	8-qt	20-qt
Milk	3 cups	4 cups	6 cups	1 gallon
Heavy cream	3 cups	4 cups	6 cups	15 cups
Eggs	4	6	8	20
Sugar	3/4 cup	1 cup	1 1/2 cups	3 3/4 cups
Condensed milk	1 can	1 1/2 cans	2 cans	5 cans
Vanilla	3 Tbsp.	4 1/2 Tbsp.	6 Tbsp.	1 cup
Salt	1/8 tsp.	1/4 tsp.	1/4 tsp.	3/4 tsp.

Beat eggs, add salt and sugar, and beat again. Add milk and vanilla, then stir in cream. Churn in an Immergood ice cream freezer. Add other flavors if desired, or add fresh fruit or cookie crumbs a minute or two before the ice cream is done churning.

Easy Vanilla Ice Cream - Pudding Base

Makes 4 Quarts

4 eggs
 2 small boxes instant vanilla pudding
 2 cups sugar
 1 tsp. vanilla
 8 oz. whipped topping
 1/2 gallon milk

Beat eggs well. Add pudding and sugar and beat well. Add whipped topping and vanilla. Pour into the ice cream freezer and add milk.

The source notes that the eggs may be omitted without ruining the flavor.

Traditional & Old-Fashioned Favorites

Grandma's Homemade Ice Cream - Junket Base

Makes 6 Quarts

3 eggs, beaten (or just yolks)
2 cups sugar
1 Tbsp. flour
1 Tbsp. cornstarch
2 quarts milk
1 - 14 oz. can sweetened condensed milk
1-2 Tbsp. vanilla
Sprinkle of salt
3 cups milk
4 Junket tablets dissolved in 2-3 Tbsp. water
1 cup heavy whipping cream

Mix sugar, flour, and cornstarch. In a separate bowl, combine 2 quarts milk and beaten eggs, then add the dry mixture. Blend thoroughly and heat to scalding. Pour into the ice cream freezer canister. Add sweetened condensed milk, vanilla, and salt. Fill the freezer canister 3/4 full with 3 cups milk. Add dissolved Junket tablets and cream. The cooked mixture may be cooled to reduce freezing time. If the cooked mixture has lumps, strain it before pouring into the canister.

Immergood notes this recipe as a family favorite.

Dairy Queen Style Vanilla - Gelatin Base

Makes 4 Quarts

2 envelopes Knox gelatin
1/2 cup cold water
4 cups whole milk
2 cups sugar
2 tsp. vanilla extract
1/2 tsp. salt
3 cups whipping cream

Soak gelatin in cold water. Heat milk, but do not boil. Remove from heat and add gelatin, sugar, vanilla, and salt. Cool and add cream. Chill 5 to 8 hours. Pour into a 4- to 6-quart ice cream freezer can and freeze.

The source notes that the gelatin makes this a better recipe if some ice cream will be placed in the freezer for later.

Favorite Easy Ice Cream

Makes 4 Quarts

1 qt. heavy cream
1 1/2 qt. whole milk
2 cups sugar
1/2 tsp. salt
4 eggs
1 Tbsp. vanilla

Combine milk and cream. Add sugar, salt, and vanilla. Put the eggs and some of the milk mixture in a blender and blend. Add this to the rest of the milk mixture and stir well.

Chocolate, Mint & Flavor Variations

Rich Chocolate Delight

Makes 6 Quarts

9 cups milk
3 cups half & half
3 cups whipping cream
6 eggs, beaten
4 cups sugar
3 Tbsp. cornstarch
3/4 tsp. salt
9 oz. semisweet chocolate, melted
1 Tbsp. vanilla extract

Combine sugar, cornstarch, and salt in a saucepan. Gradually stir in milk. Cook over medium heat until the mixture begins to simmer, stirring constantly. Place beaten eggs into a separate large pan; gradually stir about 1 cup of the hot mixture at a time into the beaten eggs. Add the remaining hot mixture, stirring constantly. Cook and stir over low heat until slightly thickened, about 2 minutes, then stir in the melted chocolate. Beat with a whisk until smooth. Stir in half & half, whipping cream, and vanilla. Cover and refrigerate for 2 hours, then freeze in an ice cream freezer.

Immergood describes this as a bold chocolate flavor, more icy than rich cream.

Mint Chocolate Chip Ice Cream

Makes 4 Quarts

2 cups whole milk
4 cups whipping cream
1 cup sugar
2 pinches salt
1/2 tsp. vanilla extract (not imitation)
1/2 tsp. peppermint extract
2-4 drops green food coloring (optional)
1 cup chocolate chips, chopped

Combine milk, sugar, and salt in a bowl. Whisk until the sugar is dissolved. Add vanilla and peppermint extracts. Add heavy cream and stir everything together. Add food coloring if desired. Chill. After churning for 15-20 minutes, add the chocolate chips and churn only enough to mix thoroughly. Adding them at the beginning may make the chips very hard.

Cookie, Candy & Fruit Flavored Vanilla Ice Cream

Start with your favorite vanilla ice cream recipe and make it unique with these additions:

Fruit	Peaches, strawberries, blueberries, bananas, cherries, or raspberries. Puree or chop and add at the beginning. For visible fruit pieces, add a few chopped or whole pieces during the last 5 minutes of mixing. Add lemon juice with the fruit. 4-qt freezer: 4 cups chopped fruit + 2 tsp. lemon juice 6-qt freezer: 6 cups chopped fruit + 3 tsp. lemon juice
Cookies or Candy	Chocolate chip cookies, Butterfingers candy, or similar additions. Add during the last 5 minutes of mixing to help prevent them from turning to mush or becoming rock hard.
Or a bit of both	Cherries and chocolate chips.

Ice Cream Mix Recipes by Freezer Size

These four formulas appeared on the separate Immergood recipe sheet. The source identifies the first ingredient only as "pkg. mix," so that wording is retained here rather than guessing at a specific mix product.

Freezer Size	Package Mix	White Sugar	Milk	Heavy Whipping Cream	Sweetened Condensed Milk	Vanilla	Chocolate Option
4 quarts	1 (5.6 oz.) pkg.	1 1/4 cups	2 qt.	1 cup	-	2 tsp.	1/2 cup Hershey's syrup
6 quarts	1 (8.4 oz.) pkg.	1 3/4 cups	3 qt.	1 1/2 cups	-	1 Tbsp.	3/4 cup Hershey's syrup
8 quarts / 2 gal.	1 (11.2 oz.) pkg.	2 1/2 cups	1 gal.	2 cups	1 can	1 Tbsp.	1 cup Hershey's syrup
5 gallons	1 (28 oz.) pkg.	6 1/4 cups	2 1/2 gal.	5 cups	2 cans	3 Tbsp.	3-4 cups Hershey's syrup

For all four mix recipes: Let the sugar dissolve before freezing. For chocolate, add the Hershey's syrup quantity shown in the table.

ENJOY! MAKE ICE CREAM and MEMORIES!

Recipes reorganized from Immergood recipe materials for easier reference. Cottage Craft Works.com