

PRESIDENT WOODROW WILSON

STRAWBERRY ICE CREAM

6
SERVINGS

10 MINS
PREP TIME

15 MINS*
COOK TIME

INGREDIENTS

- 1 quart light cream (coffee cream or table cream)
- 1 cup sugar
- ¼ teaspoon salt
- ½ to 1 teaspoon of almond extract or vanilla extract
- 2 cups strawberries, mashed (fresh or frozen)

INSTRUCTIONS

1. Bring light cream barely to boiling point, stir in sugar and salt.
2. Add strawberries. If the strawberries are not sweet enough on their own, mix them with 2–3 tablespoons of additional sugar.
3. Add ½ to 1 teaspoon of almond or vanilla extract.
4. Freeze overnight.

* Overall prep time should allow for freezing overnight.

NUTRITION PER SERVING (6 SERVINGS)

Calories 620 · Total Fat 49g · Saturated Fat 31g · Sodium 150mg · Total Carbohydrates 44g · Dietary Fiber 2g · Added Sugars 33g · Protein 4g

Adapted from: Poppy Cannon's *The Presidents' Cookbook*