**Vanilla Ice Cream**

**Ingredients:**

1 cup milk

1 ½ cups heavy cream
¼ cup sugar

1 Tbsp. vanilla extract

3 egg yolks

¼ cup sugar

**INSTRUCTIONS**

**Day 1:**

1. Combine cream, milk, ¼cup of sugar and vanilla in a pan; bring to a low simmer and stir until the sugar is dissolved. Do not boil!
2. In a large metal bowl, whisk the egg yolks and ¼ cup of sugar until smooth.
3. Have another group member slowly pour the hot cream mixture into the eggs while you whisk. Make sure it is smooth and doesn’t turn to scrambled eggs.
4. Pour back into the pan and return to a low simmer. The mixture should thicken slightly.
5. Transfer into a bowl.
6. Wrap loosely and put on a tray with your recipe in the cooler.

**Day 2:**

1. Assemble the ice cream machine.
2. Pour the mixture into the ice cream machine.
3. Churn until it is done.
4. Quickly transfer the ice cream to another bowl, clean the ice cream machine parts, and put in the freezer.