

Eggless Ice Cream

Written by

ingredients

1 cup Milk
1 tbsp Corn Flour heaped
7 tbsps Sugar (heaped)
1 & 1/2 tbsp Condensed Milk
1 cup Cream (Nestle cream is also fine)
1 tsp Vanilla Essence
Few drops of Red/Yellow Colour.

Method

Boil the milk. Mix corn flour with a little cold milk and add to the boiling milk.
Cook till slightly thick. Add sugar and condensed milk. Mix well or blend in a mixie.
When cold add cream and mix again. Add vanilla essence and few drops of food colouring.
Freeze in a closed container.

Beat it up with eggbeater or in a blender after it is half set.
Freeze again. This can also be set in ice cream containers (with sticks) for kids.
There is no need to blend a second time when set in these containers.

Read more: <http://www.awesomecuisine.com/recipes/493/1/Eggless-Ice-Cream/Page1.html#ixzz0mEjLRsf>