

Burnaby Village Museum

Philadelphia Ice Cream

Philadelphia-style ice cream is uncooked. It does not contain whole eggs, though it sometimes contains egg whites. French ice cream, on the other hand, is a cooked product containing whole eggs.

What you need:

Ice cream maker
Ice
1 cup kosher salt
Spatula

Directions:

1. Combine cream, sugar, salt and vanilla (or other flavourings).
2. Pour cream mixture into the drum of the ice cream maker.
3. Add ice and kosher salt into the ice cream maker, around the drum.
4. Turn the crank for 30 minutes, or until the ice cream reaches desired texture.
5. Remove drum and place in freezer for 2 hours to ripen, or enjoy immediately!

If you don't have an ice cream maker, you can use 1 large and 1 small re-sealable plastic bags (like Ziploc).

- Place the ice inside the large bag.
- Place the cream inside the small bag.
- Place small bag into the large bag.
- Shake vigorously until the cream develops an ice cream texture.

Recipe from *The Wise Encyclopedia of Cookery*

