
Caramel Coffee Ice Cream

Home Cookin - Junior League of Wichita Falls, TX - 1976

1 1/2 cups milk
1 cup sugar
1 tablespoon butter
3 eggs, well beaten
1 cup sugar
1/8 teaspoon salt
3 heaping tablespoons instant coffee
1 tablespoon flour
2 tablespoons vanilla
1 can (13 ounce) evaporated milk
2 cups whipping cream, whipped
2 cups half-and-half
1 1/4 cups chopped pecans, toasted

In the top of a double boiler, scald the milk. Caramelize the sugar in butter. Add the caramelized sugar to the hot milk slowly, stirring constantly.

In a bowl, combine the well beaten eggs with the sugar, salt, instant coffee and flour. Add the egg mixture to the caramel mixture. Cook over hot water until the mixture coats a metal spoon. Remove from the heat and add the vanilla.

Chill.

Add the evaporated milk, whipped cream, half-and-half and the pecans.

Freeze in an ice cream freezer.

Yield: 1 gallon

Dessert

Per Serving (excluding unknown items): 5186 Calories; 334g Fat (56.9% calories from fat); 71g Protein; 500g Carbohydrate; 12g Dietary Fiber; 1443mg Cholesterol; 1235mg Sodium. Exchanges: 2 Grain(Starch); 3 Lean Meat; 5 Non-Fat Milk; 64 Fat; 27 Other Carbohydrates.