
Fresh Lemon Ice Cream

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

2 cups whipping cream

1 cup sugar

1 or 2 tablespoons fresh grated lemon peel

1/3 cup fresh squeezed lemon juice

In a large bowl, stir together the cream and sugar until the sugar is dissolved.

Mix in the lemon peel and lemon juice.

Pour into ice trays, an eight-inch cake pan or a round cake pan.

Place in the freezer and freeze.

Yield: 6 to 8 servings

Per Serving (excluding unknown items): 2415 Calories; 176g Fat (64.0% calories from fat); 10g Protein; 213g Carbohydrate; 0g Dietary Fiber; 653mg Cholesterol; 181mg Sodium. Exchanges: 1 1/2 Non-Fat Milk; 35 Fat; 13 1/2 Other Carbohydrates.