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# Fresh Peach Ice Cream

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

**6 cups fresh peaches, mashed**

**1 to 1-1/2 cups sugar**

**2 cups half-and-half**

**2 cups whipping cream**

**1 cup sugar**

**3 eggs**

**pinch salt**

**1/4 teaspoon vanilla**

**1/4 teaspoon almond extract**

In a bowl, mix the peaches with the sugar. Refrigerate.

In a saucepan, combine the half-and-half, whipping cream, sugar, eggs and salt. Cook until the mixture coats a metal spoon. Remove from the heat and add the vanilla and almond extracts.

Chill.

Pour into an ice cream freezer and freeze until mushy. Add the peaches and freeze until firm.

Yield: 3 quarts

## **Dessert**

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*Per Serving (excluding unknown items): 3852 Calories; 192g Fat (43.4% calories from fat); 36g Protein; 527g Carbohydrate; 20g Dietary Fiber; 1289mg Cholesterol; 393mg Sodium. Exchanges: 2 1/2 Lean Meat; 7 Fruit; 1 1/2 Non-Fat Milk; 36 1/2 Fat; 27 Other Carbohydrates.*