
Oreo Ice Cream

Bonnie Welch and Deanna White

Kitchen Keepsakes - Castle Rock, CO - 1989

Servings: 10

3 egg yolks

1 can (14 ounce) sweetened condensed milk

2 tablespoons water

4 teaspoons vanilla extract

1 cup Oreo cookies, coarsely crushed

2 cups whipping cream, whipped

In a large bowl, beat the egg yolks. Stir in the sweetened condensed milk, water and vanilla. Fold in the cookies and whipped cream.

Pour the mixture into a two-quart container.

Cover and freeze for six hours or until firm.

Dessert

Per Serving (excluding unknown items): 285 Calories; 22g Fat (68.3% calories from fat); 4g Protein; 19g Carbohydrate; 0g Dietary Fiber; 139mg Cholesterol; 59mg Sodium. Exchanges: 0 Lean Meat; 0 Non-Fat Milk; 4 1/2 Fat; 1 Other Carbohydrates.