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# Raspberry Ice Cream

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

**1 quart raspberries**

**2 cups sugar**

**1 quart half-and-half**

**6 egg yolks**

**juice of one lemon**

In a bowl, mash the raspberries. Add one cup of sugar. Let the fruit mellow for several hours. Force the fruit through a sieve.

In a saucepan, bring the half-and-half and remaining cup of sugar to a boil. Cool.

In a bowl, beat the egg yolks until they are light and lemon colored. Stir the egg yolks into the cooled cream mixture. Let cool to room temperature. Add the raspberries and lemon juice to the cream mixture.

Pour into an ice cream freezer and freeze.

Yield: 3 1/2 quarts

## **Dessert**

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*Per Serving (excluding unknown items): 2153 Calories; 33g Fat (13.5% calories from fat); 21g Protein; 460g Carbohydrate; 34g Dietary Fiber; 1276mg Cholesterol; 47mg Sodium. Exchanges: 1 1/2 Lean Meat; 3 1/2 Fruit; 4 1/2 Fat; 27 Other Carbohydrates.*