

Cinnamon Ice Cream

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Ingredients:

4 cups of medium cream.
1 cinnamon stick.
5 medium egg yolks.
 $\frac{3}{4}$ cup of granulated sugar.

Directions:

In a double boiler, scald the cream with the cinnamon stick.

Beat the egg yolks with the sugar, slowly beat into the cream and cook stirring constantly until thick. Discard the cinnamon stick.

Remove from heat, cool, chill and freeze in ice cream maker as directed in the manufacturer's instructions.