

Tutti Frutti Ice Cream

Source: The Lily Wallace New American Cook Book, Circa 1953

3 cups milk

2 slightly beaten eggs

$\frac{3}{4}$ cup sugar

2 tablespoons cornstarch

24 macaroons, toasted and

1 cup raisins

1 cup chopped maraschino cherries

2 cups cream, whipped

1 teaspoon vanilla

powdered

Put $2\frac{1}{2}$ cups milk in saucepan. Cover and bring to boiling point. Reduce heat. Combine eggs, sugar, cornstarch, and remaining milk. Add gradually to scalded milk while stirring.

Cook, stirring constantly, until a coating forms on spoon. Chill.

Start to freeze. When freezing starts, add macaroons, raisins, cherries with their liquid, whipped cream, and vanilla. Freeze.

Yield: $1\frac{1}{2}$ quarts.