

Leona Mae Clark Memorial

Ice Cream Crank Off Recipes



Leona "Mae" Clark, was born in Shirley, Indiana on March 6, 1924 and passed away August 14, 2011 at the age of 87. Mae loved living on the farm and being a farmer's wife. She was a member of the Easter Star Lodge 492, Henry County Farm Bureau and an avid supporter of 4-H.

Mae loved to spend time with her family and passed her passion of participating in various Ice Cream Crank Offs to her son Duane, his wife Suzanne and their daughter Rebecca.

Following are recipes from participants in the Leona Mae Clark Ice Cream Memorial Crank Off.

2012 Recipes:

1st Annual Leona Mae Clark Memorial Ice Cream Crank Off

Vanilla Ice Cream

Rebecca Robertson

5 eggs
2 cups sugar
1 ½ pints half & half

1 (13 oz) can evaporated milk
5 cups milk
3 T vanilla

In saucepan simmer half and half and evaporated milk. Whisk eggs and sugar and add to half and half. Cook until mix reaches 160 degrees. Cool. Add milk and vanilla. Freeze.

Vanilla Ice Cream

Suzanne Clark

2 cups half & half
¾ cup sugar
1 cup chilled whipping cream

1 vanilla bean, split lengthways
6 large egg yolks
1 T vanilla extract

Pour half and half into sauce pan. Then scrape in seeds from the vanilla bean, add bean. Bring to a boil. Remove from heat; steep 30 minutes. Whisk sugar and yolks, blend well. Bring half and half to a simmer. Gradually whisk hot half and half into yolk mixture. Return mixture to sauce pan. Stir until custard thickens (160 degrees). Remove from heat. Mix in whipping cream and vanilla. Refrigerate until cold. Freeze.

Old Fashioned Vanilla Ice Cream

Linda Mason

6 large eggs, lightly beaten
2-1/3 cups sugar
4 cups whole milk
3 cups whipping cream

2 cups half and half
¼ t salt
2-1/2 t vanilla extract

Combine milk, sugar and eggs. Cook over low heat, stirring constantly for 25-30 minutes or until mixture coats a spoon. Chill. Stir in remaining ingredients. Pour into freezer container and freeze according to manufacturer's instructions.

Vanilla Bean

Matthew & Joni Moore

16 oz half & half
½ cup heavy whipping cream
1 whole vanilla bean
16 oz vanilla coffee mate
3 large egg yolks
1-1/2 cans sweetened condensed milk

5 oz evaporated milk
1 T vanilla extract
1 T corn starch
3 large eggs
1 pkg vanilla pudding mix
1 T corn syrup

Mix half and half, evaporated milk, heavy whipping cream and vanilla extract in a large pot and heat on low, stirring often. Cut vanilla bean in half and add whole vanilla bean and seeds to mix. Gradually increase heat to medium and then to high. Mixture should just begin to boil. In a separate bowl, mix corn starch and vanilla coffee mate until smooth and add to heated mixture. In a separate bowl, beat eggs, egg yolks and vanilla pudding until smooth. Gradually spoon 2 cups of the heated mixture into the egg mixture, stirring often. Do not add the heated mixture too quickly. Slowly add the egg mixture back into the heated mixture and continue to cook on medium and then on high, stirring often. Add corn syrup and sweetened condensed milk. Mixture should reach a temperature of 160 degrees and begin to boil. Remove from heat and cool down quickly, stirring often. Strain mixture in order to remove the vanilla bean and place mixture in refrigerator overnight. Place the mixture into your electric ice cream freezer and make the ice cream with your electric ice cream maker according to the manufacturer's instructions, using ice and salt to freeze.



Vanilla Ice Cream

Gary & Nancy Mithoefer

6 eggs, beaten
 ¼ t salt
 2 cups half & half
 2 T vanilla extract

2-1/2 cups sugar
 6 cups milk (hot)
 3 cups heavy cream

Mix sugar, salt and beaten eggs together in a heavy bottomed pan. Slowly stir in hot milk. Heat, continuing to stir, until temperature reaches 160 degrees. Remove from heat and cook, stirring occasionally. Add half and half, heavy cream, vanilla and freeze.

Homemade Vanilla Ice Cream

Betty Burley

¾ cup sugar
 ¼ t salt
 2 eggs, beaten
 1-1/2 t vanilla

2 T flour
 2 cups milk
 2 cups whipping cream

Combine sugar, flour and salt. Gradually add milk. Cook and stir until thick. Once thick, add small amount to beaten eggs. Mix together, cook and stir, boil for 1 minute. Chill. Add whipping cream and vanilla when ready to turn. You can add flavoring as desired.

Diane's Excellent Peanut Butter Fudge Ice Cream

Diane Michael

6 cup sugar
2 sticks butter
2 cups whipped cream
30 oz Jif Creamy Peanut Butter
1 t vanilla

6 cups whole milk
2 cups half & half
1 t vanilla
½ t salt

Mix sugar, butter, whipped cream, boil until sugar melts at medium to low heat. Remove from heat. Add peanut butter and vanilla, stir until melted. Pour into large bowl, add milk, half and half, vanilla and salt. If time, cool before putting into ice cream freezer.

Peanut Butter Ice Cream

Duane Clark

½ cup sugar
2 T corn starch
2 eggs, beaten
1/3 cup peanut butter

½ cup brown sugar
¼ t salt
2-1/2 cup milk

In a saucepan combine above ingredients. Cook over medium heat, until thickened and reaches 160 degrees. Stir constantly. Cool. Then add:

1 cup whipping cream

2 t vanilla extract

Freeze and enjoy!



Oatmeal Cookie Dough Ice Cream

2-1/2 cup organic half & half
 2-1/2 cup organic heavy cream
 8 egg yolks
 1/2 cup sugar
 1/4 cup brown sugar

Leyes

2 t Ceylon cinnamon
 1 t maple extract
 1 t vanilla extract
 1/3 recipe oatmeal cookie truffles*
 *recipe below

Warm half and half in a large saucepan. Mix eggs and sugar in stand mixer with whisk. Temper with warmed half and half. Place back in saucepan and heat to 160 degrees. Remove and strain into container. Add cream and spices. Stir well. Refrigerate overnight. Process according to ice cream machine instructions. When ice cream is ready, add oatmeal cookie dough chunks (see recipe below) and stir. Place in container with lid (over surface of ice cream with saran wrap) and freeze.

Oatmeal Cookie Dough Truffles

1 cup flour
 1 cup oatmeal
 14 oz condensed milk
 3/4 cup dark brown sugar

See Recipe Above

1/2 cup unsalted butter
 1-1/2 t salt
 1/2 t cinnamon
 1/4 t nutmeg

Using a mixer, cream the butter and sugar until light and fluffy. Add condensed milk and vanilla and mix until incorporated. Add the remainder of the ingredients and mix until combined. Spread the mixture out on a Silpat or parchment and freeze. Cut into chunks and use ice cream. Alternatively, eat raw while standing at the counter 😊

Strawberries and Honey

3 eggs, beaten
 3/4 cup honey
 2 t vanilla extract

Suzanne Clark

2 cups milk
 2 cup whipping cream
 2 cups fresh strawberries

Beat milk and eggs together, blend in honey. Cook over medium heat until thick and reaches 160 degrees. Refrigerate. Add cream, vanilla and strawberries. Freeze and enjoy.

Chocolate Stout Ice Cream

Rebecca Robertson

1 pint heavy cream
1 (11.5 oz) pkg bittersweet choc chips

$\frac{3}{4}$ cup sugar
1 pint stout beer

Heat cream in saucepan over medium-low heat until it begins to bubble. Remove from heat and stir in chocolate chips and sugar until melted. Slowly add stout beer. Cool then freeze.

Chocolate Chip Cookie Dough Ice Cream

Farm Credit Services

Ice Cream Ingredients:

3 eggs
1-1/2 T vanilla extract
3 cups half & half
Box of ice cream salt

1-1/2 cup sugar
dash of salt
1 cup whole milk
1 big bag of ice

Cookie Dough Ingredients:

2-1/4 cup flour
1 t salt
 $\frac{3}{4}$ cup packed brown sugar
2 large eggs

1 t baking soda
1 cup (2 sticks) butter, soft
1 t vanilla extract
2 cups chocolate chips

Mix together all ingredients of the cookie dough. Set aside. Mix together eggs, sugar, vanilla, salt, half and half, and milk of the ice cream ingredients. Mix it until it becomes a little bit foamy. Pour into canister of ice cream maker. Put chunks of cookie dough into the mixer. Put the canister into the ice cream maker bucket. Start the ice cream maker from the instructions of the ice cream maker. Pour a layer of ice and salt around the canister with the salt always being on top. Once the ice cream maker indicates it's finished (varies from different ice cream makers). Take off motor and unplug it. Put foil around canister. Keep packed with ice for 10 to 15 minutes.

Peanut Butter Chocolate Chip Ice Cream

Giuseppe & Alisha Cavaletto

5 eggs
2-1/2 cup sugar
1 small pkg instant chocolate pudding
2 T vanilla
Peanut butter cups

¼ t salt
6 cup milk
4 cup half & half
chocolate syrup

Beat eggs until light. Add sugar gradually, beating until mixture thickens. Add remaining ingredients and mix thoroughly. Freeze.

Chocolate Mint Chip

Matthew & Joni Moore

5 oz evaporated milk
16 oz half and half
½ cup chocolate syrup
3 large eggs
1 pack chocolate pudding mix
1 t corn syrup
1 cup chopped Andes mints

½ cup heavy whipping cream
16 oz York flavored coffee mate
1 t peppermint extract
3 large egg yolks
1 T corn starch
1 can sweetened condensed milk

Mix evaporated milk, heavy whipping cream, half and half, York flavored coffee mate, chocolate syrup, and peppermint extract in a large pot and heat on low, stirring often. Gradually increase heat to medium and then to high. Mixture should just begin to boil.

In a separate bowl, beat eggs, egg yolks, corn starch, and chocolate pudding mix until smooth. Gradually spoon 2 cups of the heated mixture too quickly.

Slowly add the egg mixture back into the heated mixture and continue to cook on medium and then on high, stirring often. Add corn syrup and sweetened condensed milk. Mixture should reach a temperature of 160 degrees and begin to boil. Remove from heat and cool down quickly, stirring often.

Place the mixture into your electric ice cream freezer and make the ice cream with your electric ice cream maker according to the manufacturer's instructions, using ice and salt to freeze. Ten minutes before ice cream is frozen, add in chopped Andes mints.

Peanut Butter Chocolate Chip Ice Cream

Giuseppe & Alisha Cavaletto

5 eggs
2-1/2 cup sugar
1 small pkg instant chocolate pudding
2 T vanilla
Peanut butter cups

1/4 t salt
6 cup milk
4 cup half & half
chocolate syrup

Beat eggs until light. Add sugar gradually, beating until mixture thickens. Add remaining ingredients and mix thoroughly. Freeze.

Butter Pecan

Matthew & Joni Moore

5 oz evaporated milk
1/2 cup sweet cream coffee mate
3 large eggs
2 T corn starch
1 can sweetened condensed milk
2 T butter

16 oz heavy whipping cream
16 oz butter pecan coffee mate
3 large egg yolks
1 T corn syrup
1 cup chopped pecans
1/2 cup brown sugar

Mix evaporated milk, heavy whipping cream, sweet cream coffee mate, and butter pecan coffee mate in a large pot and heat on low, stirring often. Gradually increase heat to medium and then to high. Mixture should just begin to boil.

In a separate bowl, beat eggs, egg yolks and corn starch until smooth. Gradually spoon 2 cups of the heated mixture into the egg mixture, stirring often. Do not add the heated mixture too quickly.

Slowly add the egg mixture back into the heated mixture and continue to cook on medium and then on high, stirring often. Add corn syrup and sweetened condensed milk. Mixture should reach a temperature of 160 degrees and then begin to boil. Remove from heat and cool down quickly, stirring often.

In separate pan, cook chopped pecans in butter and brown sugar.

Place the mixture into your electric ice cream maker according to the manufacturer's instructions, using ice and salt to freeze. Ten minutes before ice cream is frozen, add in chopped pecans.

Pecan Carmel Crunch Ice Cream

Dave & Deb Parcell Family

$\frac{3}{4}$ cup oatmeal
1 cup chopped pecans
 $\frac{1}{4}$ cup flour

$\frac{1}{4}$ cup brown sugar
 $\frac{1}{4}$ cup butter, melted

Mix ingredients together and spread on baking sheet. Bake 15 minutes at 350 degrees. Cool.

2 cups brown sugar
3 cups milk
1 large can evaporated milk
1 can sweetened condensed milk
1 (17 oz) jar Carmel ice cream topping

$\frac{1}{2}$ t salt
4 egg yolks
4 cups cream
2 T vanilla

Stir together brown sugar, milk, evaporated milk and salt. Scald. Beat egg yolks. Stir small amount of hot milk into egg yolks; stir into scalded mixture. Bring to a boil. Stir in cream, sweetened condensed milk, and vanilla. Chill. Process oatmeal mixture in food processor until finely chopped. Partially freeze ice cream mixture. Add crumbs and ice cream topping. Finish freezing.

