

Old Fashioned Vanilla Ice Cream Recipe

An old fashioned vanilla ice cream recipe that everyone loves! This creamy custard base homemade vanilla ice cream recipe tastes like an ice cream parlor favorite.

Prep Time 5 mins

Cook Time 10 mins

Total Time 15 mins

Course: Dessert Servings: 8 servings Calories: 198kcal

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Ingredients

- 4 egg yolks
- 1/2 cup granulated sugar
- 1 cup whole milk
- 1 cup heavy cream
- 2 teaspoons [vanilla extract or vanilla bean paste](#)

Instructions

1. Add egg yolks and sugar to a medium saucepan and whisk until a light yellow color and well combined. In another small sauce pan, heat milk over medium-low heat until it just begins to simmer. Do not stir. Gradually add milk to egg and sugar mixture, stirring constantly. Return to heat until it reaches 165° F, but do not allow it to come to a boil. As soon as it reaches the correct temperature, remove it from the heat. Pour custard base into an airtight container and store in the refrigerator until it chills to 65° F. The longer the custard base chills, the creamier your ice cream will be.
2. Once the custard base is ready, stir in the heavy cream and vanilla extract and pour it into your ice cream maker and process according to your ice cream maker's instructions.

Notes

Yield for recipe as written: 1 quart

This recipe can easily be doubled for a 2-quart ice cream maker or multiplied for a gallon container.

Nutrition

Serving: 0.5cup | Calories: 198kcal | Carbohydrates: 15g | Protein: 2g | Fat: 14g | Saturated Fat: 8g | Cholesterol: 141mg | Sodium: 28mg | Potassium: 72mg | Sugar: 14g | Vitamin A: 615IU | Vitamin C: 0.2mg | Calcium: 65mg | Iron: 0.3mg

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