

NEW *RECIPES for SMOOTH ICE CREAM
&
FROZEN DESSERTS*

*Quick,
Easy*



Made with "JUNKET" FREEZING MIX

BASIC RECIPE FOR FROZEN DESSERT

(Using Evaporated Milk)

Chill $1\frac{1}{3}$ cups evaporated milk overnight. Whip 1 cup until stiff. Add contents of 1 package "Junket" Freezing Mix (any flavor) to $\frac{1}{3}$ cup evaporated milk diluted with $\frac{2}{3}$ cup water. Beat with rotary beater until dissolved. Fold in whipped evaporated milk. Pour into freezing tray and freeze until firm. Remove from tray to bowl, break up with fork and beat with electric or hand beater until fluffy and free from lumps. Return to freezing tray. Freeze until firm but mellow.



BASIC RECIPE USING HAND FREEZER

Combine 1 cup milk and 1 cup light cream. Add contents of 1 package "Junket" Freezing Mix (any flavor) and beat until well blended. Pour into freezer can. Pack in 4 parts ice and 1 part salt. Freeze until dasher is difficult to turn. Remove dasher and pack ice cream firmly in can. Drain water from bucket. Repack in ice and salt. Let stand 2 hours or more.

Note: Variations may be made by adding nuts or fruit to the mixture before freezing.

OLD-FASHIONED FLAVOR • MODERN EASE

For quick, easy-to-make ice cream in your automatic refrigerator or hand freezer—ice cream with velvet-smooth texture and rich “homemade” flavor—use “Junket” Brand Freezing Mix.

Try some of the luscious variations in this little folder for your next party or for an extra-special family treat. Or for those between meal snacks that small fry crave, you'll find a recipe for frozen suckers—and an easy-to-get Ice Treat Mold to make them with. For elegant frozen desserts, be sure to try the new evaporated milk recipes—so good and so economical!



BASIC RECIPE FOR ICE CREAM

Whip 2 cups light cream (OR 1 cup heavy cream and 1 cup milk) until a deep layer of foam has formed. Takes about 2 minutes. Add contents of 1 package “Junket” Freezing Mix (Vanillin, Chocolate, Maple or Imitation Strawberry) and whip one more minute to dissolve. Pour into freezing tray. Freeze until firm but mellow (not too hard).

For Less Rich Ice Cream: Beat contents of 1 package “Junket” Freezing Mix into 2 cups top milk (OR 1 cup milk and 1 cup light cream) until smooth. Pour into freezing tray and freeze until firm. Remove from tray to bowl, break up with fork and beat with electric or hand beater until fluffy and free from lumps. Return to freezing tray. Freeze until firm but mellow.

Delicious Variations for ICE CREAM

CHOCOLATE WAFER ICE CREAM: Make vanilla ice cream following basic directions; fold in $\frac{1}{2}$ cup crushed chocolate wafers before freezing.

PEPPERMINT STICK ICE CREAM: Make chocolate ice cream following basic directions; fold in $\frac{1}{4}$ cup finely crushed peppermint candy before freezing.

STRAWBERRY PINEAPPLE ICE CREAM: Make strawberry ice cream following basic directions; fold in 1 cup well-drained crushed pineapple before freezing.

MAPLE PECAN ICE CREAM: Make maple ice cream following basic directions; fold in $\frac{1}{2}$ cup chopped pecans before freezing.

BANANA ICE CREAM: Make vanilla ice cream following basic directions; fold in $\frac{1}{2}$ cup mashed ripe bananas before freezing.

DATE ICE CREAM: Make maple ice cream following basic directions; fold in $\frac{1}{2}$ cup chopped, pitted dates before freezing.

TOASTED ALMOND ICE CREAM: Make vanilla ice cream following basic directions; fold in $\frac{1}{4}$ cup shaved, toasted almonds and $\frac{1}{2}$ teaspoon almond extract before freezing.

FROZEN SUCKERS

Beat "Junket" Freezing Mix into 2 cups whole or top milk until smooth. Freeze in ice cube tray, inserting stick in each cube. OR use Ice Treat Mold. See offer on back page.

Tempting **FROZEN DESSERT** *Variations*

For real dessert economy, try these delicious frozen dessert variations. Your whole family will agree that they're extra good and you'll see that they're extra easy on the food budget.



Toasted Coconut Frozen Dessert: Make vanilla frozen dessert according to directions on following page. Fold in $\frac{1}{2}$ cup toasted shredded coconut after dessert has been rebeaten.

Cherry Frozen Dessert: Make strawberry frozen dessert according to directions on following page. Fold in $\frac{1}{2}$ cup chopped maraschino cherries after dessert has been rebeaten.

Peppermint Chocolate Chip Frozen Dessert: Make chocolate frozen dessert according to directions on following page. Fold in $\frac{1}{4}$ teaspoon peppermint extract and $\frac{1}{2}$ cup shaved semi-sweet chocolate after dessert has been rebeaten.

Maple Nut Marshmallow Frozen Dessert: Make maple frozen dessert according to directions on following page. Fold in $\frac{1}{2}$ cup chopped nuts and 8 finely chopped marshmallows after dessert has been rebeaten.

For dessert variety use all 5

"JUNKET" BRAND FOODS



"Junket" Freezing Mix—for making smooth ice cream.

"Junket" Quick Fudge Mix—for making fudge, frosting, hot or cold sundae sauce.

"Junket" Rennet Powder—for making milk into rennet desserts.

"Junket" Rennet Tablets—for making rennet desserts or ice cream in hand freezers.

"Junket" Danish Dessert—for making currant-raspberry flavored pudding.

"Junket" is the trade-mark of Chr. Hansen's Laboratory, Inc., for its rennet and other food products.

GET THIS FROZEN SUCKER MOLD

Send for quick-freezing aluminum Ice Treat Mold with 10 sticks and full directions for making frozen suckers. Fill out coupon; mail with 2 "Junket" Freezing Mix package fronts and 10c to: "Junket" Brand Foods, Dept. 15, Little Falls, N. Y.

Your Name.....

Address.....

City and State.....

