



Sweet Taste of Sugar Contest Recipes

2008

Key Lime Pie Ice Cream (makes 1 gallon)

6 Large Eggs

1 Cup Sugar

1 Cup Whipping Cream

3 Tbs. Key Lime Juice

1 1/2 Tbs. Vanilla

1 pt. Half and Half

3 Cups Milk

1 can sweetened condensed milk.

5 Graham Crackers

- Freeze graham crackers
- Mix Key Lime Juice, sweetened condensed milk and 3 eggs together in a microwavable bowl-cover and microwave for 2 minutes. Set aside to cool.
- Mix the other ingredients in a different bowl.
- Cover both bowls and place them in refrigerator or freezer until very cold.
- Combine the bowls and mix until mixture has thickened.
- Break frozen graham crackers into small pieces and fold into the mixture.
- Pour in a gallon size plastic container with tight lid and place in freezer until hardened (overnight)
(I used a Kitchen Aid Mixer and not an ice cream machine and it turned out great more of a sorbet)