

## Homemade Banana Ice Cream

### Ingredients:

4 eggs  
1 ½ cup sugar  
1 large can evaporated milk  
1 tsp. vanilla  
4 or 5 large bananas, mashed  
Few grains of salt

In large bowl beat eggs and sugar. Add vanilla and evaporated milk and beat. Add bananas and salt and mix well. Lightly mash the bananas and add to mix. Pour into freezer and add whole milk to fill line of one gallon ice cream freezer bucket. If you like a richer ice cream, use two cans evaporated milk or one can and 1 quart of half and half. Freeze according to freezer directions. The ice cream is better if packed down and left to set for a while after freezing.

### Recipe variations:

#### **Vanilla Ice Cream**

In place of bananas use 2 teaspoons vanilla flavoring.

#### **Pineapple Ice Cream**

In place of bananas use one large can crushed pineapple and an additional ½ cup sugar.

Recipe by Ella Anne Owen from the Lemuel A. & Beulah V. Owen Family Cookbook