

Try this with Nutty Caramel Candy, peanut butter or homemade jam on top! (See recipes for Nutty Caramel Candy in Snack section and homemade jam in Jim's Fluffy Pancake recipe.)



Vanilla Ice Cream

- $\frac{3}{4}$ cup honey
- 3 eggs
- 4 Tablespoons melted butter
- 2 $\frac{1}{2}$ cups homemade SCD yogurt
- 3 tsp. vanilla extract (made with vanilla and alcohol only)

In a saucepan over medium heat, constantly whisk the honey and eggs together until thick and starting to boil. Allow to cool (using the freezer or refrigerator will cool it faster if you need the ice cream to be ready quickly).

Combine butter, yogurt, and vanilla extract and add to the honey and egg mixture. Mix well using a whisk or electric mixer.

Pour into a countertop electric ice cream maker, and process for about a half hour; or until thick and creamy.

Carefully spoon into a low, long container and freeze immediately.