

Junket Ice Cream Mix Recipes

Angel Ice Cream

1 package Vanilla "JUNKET" Mix for Ice Cream
1 cup cold whipping cream
1 cup milk
3/4 cup angel cake (pieces)
1/3 cup candied fruits
1/3 cup maraschino cherry juice
Whip cold whipping cream until it holds its shape-no more.
Add "JUNKET" Mix to milk and beat with egg beater until smooth. Mix thoroughly with whipped cream without beating. Stir in angel cake, finely chopped candied fruits and maraschino cherry juice. Mix well and freeze in refrigerator

Chocolate Peanut Butter Ice Cream

1 package Chocolate "JUNKET" Mix for Ice Cream
1 cup cold milk
1 cup (1/2 pint) heavy cream
12 teaspoons peanut butter
Warm 1/2 cup of the milk and dissolve peanut butter in it. Cool and add to the rest of the milk.
Proceed according to the directions for refrigerator ice cream:
Chill whipper and bowl thoroughly.
To mix - for lighter textured ice cream - Whip 1 cup (1/2 pint) cold whipping cream in a chilled bowl until it will hold its shape - no more. Add "JUNKET" Mix for Ice Cream to 1 cup cold milk, and beat with egg beater until smooth. Mix thoroughly with whipped cream. Pour into freezing tray.
To mix - the easier way - Put 1 pint cold light (coffee or table) cream* into a chilled bowl. Add "JUNKET" Mix. Beat all together with an egg beater until thick (1 to 2 minutes). It will not become stiff. Pour into freezing tray.
*Or 1 cup (1/2 pint) cold whipping cream and 1 cup cold milk.
To Freeze - Set cold control for fast freezing. Put into freezing compartment of refrigerator. When ice cream is frozen to desired consistency, set cold control back to its accustomed place. Ice cream is best when not too hard. If too hard near serving time, allow to soften in refrigerator just below freezing compartment. Serves 6 or more.

Chocolate Peppermint Ice Cream

1 package Chocolate "JUNKET" Mix for Ice Cream
1 cup cold milk
1 cup (1/2 pint) heavy cream
1/4 cup finely crushed peppermint candy
Chill whipper and bowl thoroughly.
To mix - for lighter textured ice cream - Whip 1 cup (1/2 pint) cold whipping cream in a chilled bowl until it will hold its shape - no more. Add "JUNKET" Mix for Ice Cream to 1 cup cold milk, and beat with egg beater until smooth. Mix thoroughly with whipped cream. Pour into freezing tray.
To mix - the easier way - Put 1 pint cold light (coffee or table) cream* into a chilled bowl. Add "JUNKET" Mix. Beat all together with an egg beater until thick (1 to 2 minutes). It will not become stiff. Pour into freezing tray.
*Or 1 cup (1/2 pint) cold whipping cream and 1 cup cold milk.
To Freeze - Set cold control for fast freezing. Put into freezing compartment of refrigerator. When ice cream is frozen to desired consistency, set cold control back to its accustomed place. Ice cream is best when not too hard. If too hard near serving time, allow to soften in refrigerator just below freezing compartment. Serves 6 or more.
After beating the cream, milk and "JUNKET" Mix together, add the finely crushed peppermint candy. Mix well and freeze.

Ice Cream Garden

1 package "JUNKET" Mix for Ice Cream, any flavor
1 cups (1 pint) cold table (coffee or table) cream
Gum drops
Beat contents of "JUNKET" Mix into cream in bowl until thick. It will not stiffen. Pour into individual paper cups or molds and freeze in refrigerator. When ready to serve, insert a gum drop flower on a toothpick into the center of each ice cream mold or serving. Make flower by cutting a gum drop two ways and shape to that the quarter divisions look like a flower petal. Put toothpick through center of gum drop and place 1/2 of another gum drop farther down on the toothpick for leaves

Orange Freeze

2 packages Junket Vanilla Ice Cream Mix
3 cups whole milk
1 1/2 cups orange juice
3 drops orange food coloring
Combine Ice Cream Mix and milk. Stir until Ice Cream Mix is dissolved. Stir in orange juice and food coloring. Pour mixture into freezing container of ice cream maker. Follow procedure recommended by manufacturer of ice cream maker for preparing ice cream.



Rocky Road Ice Cream

1 package Chocolate "JUNKET" Mix for Ice Cream

1 cup cold milk

1 cup (1/2 pint) heavy cream

1/2 cup chopped nuts

8 chopped marshmallows

Chill whipper and bowl thoroughly.

To mix - for lighter textured ice cream - Whip 1 cup (1/2 pint) cold whipping cream in a chilled bowl until it will hold its shape - no more. Add "JUNKET" Mix for Ice Cream to 1 cup cold milk, and beat with egg beater until smooth. Mix thoroughly with whipped cream. Pour into freezing tray.

To mix - the easier way - Put 1 pint cold light (coffee or table) cream* into a chilled bowl. Add "JUNKET" Mix. Beat all together with an egg beater until thick (1 to 2 minutes). It will not become stiff. Pour into freezing tray.

*Or 1 cup (1/2 pint) cold whipping cream and 1 cup cold milk.

To Freeze - Set cold control for fast freezing. Put into freezing compartment of refrigerator. When ice cream is frozen to desired consistency, set cold control back to its accustomed place. Ice cream is best when not too hard. If too hard near serving time, allow to soften in refrigerator just below freezing compartment. Serves 6 or more.

After beating the cream, milk and "JUNKET" Mix together, add chopped nuts and marshmallows. Mix well and freeze.

Strawberry Ice Cream

1 package Vanilla "JUNKET" Mix for Ice Cream

1 cup cold milk

1 cup (1/2 pint) heavy cream

1 cup crushed sweetened strawberries

A few drops red food color

Chill whipper and bowl thoroughly.

To mix - for lighter textured ice cream - Whip 1 cup (1/2 pint) cold whipping cream in a chilled bowl until it will hold its shape - no more. Add "JUNKET" Mix for Ice Cream to 1 cup cold milk, and beat with egg beater until smooth. Mix thoroughly with whipped cream. Pour into freezing tray.

To mix - the easier way - Put 1 pint cold light (coffee or table) cream* into a chilled bowl. Add "JUNKET" Mix. Beat all together with an egg beater until thick (1 to 2 minutes). It will not become stiff. Pour into freezing tray.

*Or 1 cup (1/2 pint) cold whipping cream and 1 cup cold milk.

To Freeze - Set cold control for fast freezing. Put into freezing compartment of refrigerator. When ice cream is frozen to desired consistency, set cold control back to its accustomed place. Ice cream is best when not too hard. If too hard near serving time, allow to soften in refrigerator just below freezing compartment. Serves 6 or more.

After beating the cream, milk and "JUNKET" Mix together, add the crushed strawberries and food color. Mix well and freeze. Serve with marshmallow whip and halves of fresh strawberries.

Toasted Almond Ice Cream

1 package Vanilla "JUNKET" Mix for Ice Cream

1 cup (1/2 pint) heavy cream

1 cup cold milk

1-1/2 teaspoons almond extract

1/2 teaspoon green food color

1/4 cup chopped toasted blanched almonds

2 tablespoons chopped maraschino cherries

Beat cream, mild and "JUNKET" Mix in a bowl. Beat with egg beater until thick-1 or 2 minutes. It will not stiffen. Add almond extract and food color and mix well. Pour 1/2 the mixture into freezing tray and freeze according to directions on package for refrigerator ice cream. Leave other half in the bowl in refrigerator. When partly frozen sprinkle almonds and maraschino cherries on top of ice cream. Pour on remaining mixture and continue freezing.

