

MARY'S MAPLE ICE CREAM

6 eggs	1/8 tsp salt
2 cups maple syrup	3 cups whipping cream
2 cups milk	1½ tsp vanilla extract
2½ tbsp cornstarch	

Beat eggs in a large bowl. Blend in maple syrup, milk, cornstarch and salt. Pour mixture into top of a double boiler and cook over low heat. Stir mixture constantly, continuing to cook, at least 5 minutes, until mixture coats back of a spoon. Remove from stove and let cool. Blend in whipping cream and vanilla. Pour mixture into freezer can of your ice cream churn and proceed with manufacturer's directions.