

# white chocolate ice cream

recipe: from *Company's Coming Most Loved Summer Desserts*

Yields about 6 cups.

- 2 cups milk
- 3/4 cup granulated sugar
- 1 tablespoon all-purpose flour
- 1/2 teaspoon salt
- 1 large egg
- 6 ounces white chocolate, chopped into small pieces
- 2 cups whipping cream
- 1/2 teaspoon vanilla

Heat the milk in a medium-sized saucepan over medium heat until hot, but not boiling.

Combine the sugar, flour and salt in bowl. Beat in the egg until smooth.

Stir the flour mixture into the hot milk. Heat and stir for 3 minutes. Remove from heat.

Add the white chocolate. Stir until melted.

Chill, covered, for at least 6 hours or overnight.

Stir in the whipping cream and vanilla. Pour into ice cream maker. Process according to manufacturer's instructions. Freeze until firm.