

Frankie's Icecream

Yield: 8-10 servings

Prep time: 30 minutes

Total time: when frozen

Ingredients

Whites of 4 eggs, stiffly whipped;
250+ ml cream, whipped;
Yolks of 4 eggs;
120 ml caster sugar – I use 70-80 ml;
15 – 20 ml golden syrup (best
heated)
7.5 ml (1/2 tsp) vanilla.

Directions

- 1 In 1 bowl, beat yolks with golden syrup, vanilla and sugar, add to whipped cream in another bowl.
- 2 Fold well or beat into stiffly whipped egg whites (in a separate bowl).
- 3 Freeze.

Special Directions or Diet Information

This is a rich icecream! Goes well with lemon delicious.

Contributed by: Charles Drew (Frankie was a friend of my mother).