



Snow Ice Cream

My husband grew up with snow ice cream. These days we use egg beaters for food safety. To ensure your snow is clean I always put out the collection bowl during a heavy snow for a fun treat

- 1 Large bowl of clean dry snow (about 4 quarts)
- 3/4 Cups Egg beaters or other pasteurized liquid eggs
- 1/2 Cup sugar
- 1/4 Cup Almond Milk
- 1 Tablespoon Vanilla

Place a large bowl outside while it is snowing hard to collect snow. Beat all of the ingredients except the snow until well mixed. Mix in snow and eat immediately

