Blue Moon Ice Cream

Ingredients

1/2 cup milk

1/2 cup sugar

1/4 teaspoon salt

1/2 cup half-and-half

1-1/2 cups heavy whipping cream

3 tsp. instant vanilla pudding mix

1/2 tsp. vanilla extract or 1/2 tsp. vanilla oil

1 tsp. raspberry-flavored oil or 1 cup frozen raspberries, pureed

1 tsp. lemon-flavored oil or 1 tsp. lemon extract

1/8 tsp. blue food coloring

Directions

Scald milk in a pan. Add sugar and salt. Mix thoroughly until dissolved. To the mixture, add half-and-half, heavy whipping cream, pudding mix, vanilla, raspberry**,** and lemon flavoring. Stir in blue food coloring.

Put in refrigerator until very cold. When chilled, place mixture in an ice cream machine and prepare according to directions. Store in freezer until ready to serve. Makes 6 servings.