

A close-up photograph of a white bowl filled with a light pink, textured ice cream. A single cherry with a green stem and leaf is placed on top of the ice cream. The background is slightly blurred, showing a blue surface.

## Cherry Almond Ice Cream

$\frac{2}{3}$ cup sugar	$\frac{1}{8}$ tsp salt
$\frac{1}{3}$ cup water	1 tsp vanilla
3 egg whites	$\frac{1}{2}$ cup blanched almonds, chopped
1 cup cream	$\frac{1}{2}$ cup maraschino cherries, chopped

Beat egg whites until stiff. Boil the sugar and water to  $235^{\circ}$ . Pour over the egg whites while beating and continue beating until it nears normal temperatures, about  $90^{\circ}$ . Chill in the refrigerator.

Whip the cream, not too stiff, and fold into the chilled syrup. Fold in the salt, vanilla, cherries, and nuts. Pour into a chilled container and freeze overnight.

Adapted from *Norge Cold Cookery & Recipe Digest* (1947).