

Maple Peanut Ice Cream

¼ cup peanut butter 1-½ cup whipping cream
½ cup maple syrup

In a very cold mixing bowl, blend the peanut butter and syrup together until smooth. Add the cream and beat until light and filled with air.

Freeze for one hour, stir thoroughly, and then continue freezing for at least four hours or overnight.

Adapted from *A Vermont Cook Book* (1958).