

Source: The Settlement Cookbook: The Way to a Man's Heart: Treasured Recipes of Six Decades;
Simon and Schuster

CHESTNUT ICECREAM

3 cups chestnuts, shelled and peeled

1-1/2 cup sugar

1-1/2 cups water

6 egg yolks, well beaten

3 cups light cream

½ teaspoon vanilla

½ pound candied fruit, cut fine

Boil and rice chestnuts. Cook sugar and water 5 minutes. Add chestnuts, bring to boil. Stir syrup and chestnuts gradually into egg yolks. Stir until cold, add cream, vanilla, and candied fruit. Freeze in churn freezer.