

Our State eats

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Snow Cream

Yield: About 4 cups.

- 1 cup milk, evaporated milk, half-and-half, or cream**
- ½ cup sugar**
- 2 teaspoons vanilla extract**
- 8 to 12 cups pristine snow**

Whisk together the milk, sugar, and vanilla in a large bowl and refrigerate while you get the snow. Bring in more snow than you think you'll need, because it often melts more than you expect it will. Stir snow into the milk mixture until it reaches the consistency of an extra-thick milkshake.

Variation: Replace the milk and sugar with a chilled can of sweetened condensed milk.



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