

Elkhart County 4-H Fair
News Release
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For immediate release

Open Class Home & Family Arts Department
Special Contest – The Great Homemade Ice Cream Crank-Off held Saturday, July 29, 2023; sponsored by Elkhart County Dairy Directors.

Chunky Cherry Cobbler Ice Cream
The Craig Yoder Family, Goshen

Cobbler Topping

1 c. oatmeal
1/2 c. all-purpose flour
1/2 c. packed brown sugar
1/2 tsp. ground cinnamon
1/3 c. butter, melted

In a mixing bowl, stir oatmeal, flour, brown sugar, and cinnamon together. Stir in melted butter. Spread in a shallow baking pan and bake in a 350-degree F oven for 15-20 minutes. Cool. Crumble into bite-sized chunks.

Ice Cream

Egg substitute equivalent to 6 eggs
2 c. granulated sugar
3 c. light cream (half & half)
2 c. heavy whipping cream
1 pkg. (4 serving size) instant vanilla pudding mix
1 tsp. vanilla
Dash of salt
1 (21 oz.) can cherry pie filling
1 c. whole milk

In a large mixer bowl, beat together the egg substitute and sugar. Add light cream and heavy whipping cream, pudding mix, vanilla, and salt; beat well. Mix in cherry pie filling. Pour into a 4–5-quart ice cream freezer, add whole milk and freeze according to manufacturer's directions. Remove dasher.

Set aside 3/4 c. of crumbled cobbler topping. Add remaining cobbler topping to frozen ice cream and stir until well mixed. Ripen ice cream. Sprinkle each serving with remaining cobbler topping.

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