

Snoprah Winfrey 2011

The crazy snowstorm has me thinking of snowstorms from my childhood. Growing up in Arkansas, we didn't get a lot of snow. Any snow we got felt like the most magical and amazing thing ever. I can only remember one honest to goodness snowstorm. Well, I thought it was a snowstorm at the time. I think I've changed my qualifications for snowstorms. This week's storm had thunder and lightning. I'm talking LOUD thunder, crazy bright lightning. It was crazy! That's a storm. If your snowstorm doesn't have thunder and lightning? I'm not sure you've got a storm. The one storm that I remember from way back when gave us a foot of snow and no school for a week. I thought it was the most spectacular thing that had ever happened. The whole world seemed to shut down. We couldn't get to town! I pretended like I was Laura Ingalls Wilder. My mom? She became a magician. She made us snow cream.

What's that you say? I've been reading posts on facebook all day on the origins of snow cream. I thought that everybody knew about snow cream. When I talked about looking up the recipe on the internet my husband thought I was crazy. Snow cream? Huh? He looked at me like I was crazy. What the Hell is snow cream?

When I was a kid, snow cream was the best part of a big snow. My mom would gather untouched snow mix together some sugar and spice like a chemist and give us ice cream made from snow. From what I gathered on facebook yesterday? Snow cream is a Southern thing. I figured I should share the recipe so that the next time it snows in your neck of the woods you can become a magician for your kids. It's tasty and a bazillion calories. I ate so much of it last night that I got a stomach ache. My husband? He was grossed out by the whole thing.

Snow Cream!

Ingredients:

Eggs

Sugar

Milk or cream

Vanilla

Fresh clean snow

Beat 2 eggs in a large bowl. Add 2 cups milk or cream, 1 1/2 cups sugar and 3 tablespoons vanilla. Mix together and add enough fresh, clean snow to create the proper consistency. Sort of like slush. Serve this yummy treat in a dish or ice cream cone.

I mixed everything together and kept adding snow until it looked like slightly melted ice cream. I had a bowl of it right away because I knew the taste would bring back childhood memories. I threw the leftovers in the freezer and I'm still enjoying them today. It's super sweet. I'd say that you could probably cut the sugar a bit. Maybe use just a cup? I also tossed in a little nutmeg. I remember my mom using nutmeg when I was a kid. I hope you enjoy it!