

Butter-Finger Ice Cream

1 $\frac{3}{4}$ C. Sugar

5 or 6 eggs

1 can eagle brand milk

Pinch of salt

1 tsp. vanilla

8 large butter fingers

$\frac{1}{2}$ gal milk (approx.)

First mix sugar, eggs, Eagle Brand milk, salt & vanilla. Mash or crush butter fingers with rolling pin, add to mixture. Pour mixture into freezer bucket, add $\frac{1}{2}$ gal milk to line on can and freeze.