



Wendy's SNOW CREAM

By Wendy Perry

As a little girl, I have fond memories of my Mama, the “non-cook,” stirring up batches of this winter treat. Mama would not let us make snow cream with the first snow of the year, because she always said that was dirty snow that had “cleaned the air.” Of course I think that’s as silly now as I did way back then, but Mama knew best.

My recipe isn’t far from what Mama made, but she mostly used just canned milk. Having learned over time that condensed milk makes everything better, I started adding that to my snow cream along with the canned evaporated milk. If I happen to have some Half & Half at the time of snow, I’ll use that instead of canned milk.

I hope you enjoy this as much as I do. And although I don’t really love the snow as I did as a child, I do enjoy a good snowfall every season, just so I can make some snow cream! ❄️

Wendy Perry is a personal chef and marketing home economist who offers in-home meal preparations, dinner parties, private or group cooking classes and parties, kitchen and pantry organization (for existing messes that need to become “FUNCTIONal” or new home kitchen set up). She lives in Zebulon. Learn more at www.WendyPerry.com.

Wendy's Creamy Snow Cream

Make this nectar in a jar so you can make just small batches of snow cream at a time. Keep the jar out in the snow until you need another cup.

- Exact measurements are not important, but the measurements here will help you get started.
- Start with a big (24-ounce) Mason jar, a can (14-ounce) of condensed milk, vanilla, sugar and a can (12-ounce) of evaporated milk or a pint of Half & Half.
- Gather bowl of fluffy snow (icy snow won’t do).
- Pour condensed milk into the big jar along with a can of evaporated milk or equal amount (about 1½ cups) of Half & Half.
- Add in a capful of vanilla (or more to taste).
- Add a little sugar (maybe two tablespoons to start, then taste).
- Put the lid on and shake, shake, shake!
- Put a few scoops of snow into a bowl or cup. Pour a little of the cream at a time over fluffy snow.
- Add more cream and stir until it is as thick or thin as you like it. I like mine custardy and thick enough to eat with a spoon. But it’s just as dang good if thinner and sippable.

Optional: Drizzle with chocolate syrup or top with strawberries, bananas or your favorite fruit for a snow cream sundae!

