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BSIE 1-5 N

```
#include<iostream>
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```
using namespace std;
```

```
int main()
```

```
{
```

```
    int sugar=1;
```

```
    int milk=2;
```

```
    int vanilla=2;
```

```
    int cream=1;
```

```
    cout<<"Vanilla ice cream recipe\n\n";
```

```
    cout<<endl<<"Sugar="<<sugar<<"cup\n";
```

```
    cout<<endl<<"Milk="<<milk<<"cup\n";
```

```
    cout<<endl<<"Vanilla="<<vanilla<<"cup\n";
```

```
    cout<<endl<<"Cream="<<cream<<"cup\n"<<endl;
```

```
    cout<<"Procedures:\n\n"<<endl;
```

```
    cout<<" 1. Stir sugar, cream and milk into a saucepan over low heat until sugar has dissolved.\n"" 2. Heat just until mix is hot and a small ring of foam appears around the edge.\n"" 3. Transfer cream mixture to a pourable such as a large measuring cup.\n"" 4. Stir in vanilla and chill mix thoroughly, at least 2 hours.\n"" 5. Pour cold ice cream mix into an ice cream maker, turn on the machine and churn according to manufacturer's direction, 20 to 25 minutes.\n"" 6. When ice cream is softly frozen, serve immediately or place a piece of plastic wrap directly on the ice cream and place in freezer to ripen, 2 to 3 hours.";
```

```
    return 0;
```

```
}
```

