



Scout's Burgers & Custard

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A History of Frozen Custard

What Is Frozen Custard, Anyway?

When asked the question, one will get many different answers. Some typical responses are, "Is that the stuff inside donuts?" or "Is it pudding?" But usually the response is, "I have no idea!"

It is a super premium ice cream very similar to homemade ice cream. Frozen custard is a type of cold dessert similar to ice cream, made with eggs in addition to cream and sugar. It typically contains 10% butterfat and 1.4% egg yolk.

It is approximately 20% air by volume, called overrun. Ice cream will typically have 100% overrun, which will cause the volume to double because of the air, and also give it a courser texture. A custard will have a thick creamy texture compared to ice cream. Frozen custard must be served at 26 degrees, which is warmer than the 10 degree in which ice cream is served.

It is made fresh regularly throughout the day. It is made with all natural ingredients. There are no preservatives or artificial ingredients like seen in many store bought products. It does have some egg in it, which provides a smooth and creamy texture. It is served at approximately 26 degrees which differs from regular ice creams which are usually served at approximately 10 degrees. The higher temperature allows your taste buds to get a true taste, unlike ice creams served at a lower temperature which tend to "numb" the taste buds while you are eating. One big difference from other ice creams is the air content. Although all ice cream has air injected into it to whip it into a frozen confection, frozen custard has much less air. This makes it heavier, fresher and therefore, weighs a lot more than most other ice creams. If a 1/2-gallon of our vanilla frozen custard were weighed against 1/2 gallon of regular ice cream, the results would be the frozen custard weighing considerably more than most because of the air content.

There are legends that frozen custard was created by an ice cream vendor who added eggs to his ice cream as an emulsifier to prevent the ice cream from melting too quickly. To his delight and ours, a new premium ice cream was discovered. This ice cream --- with it's richer taste and smoother texture --- became known as "frozen custard". Frozen custard is generally prepared fresh at the place of sale, rather than stored, however, it is occasionally available in supermarkets or by mail order.

Kohr Bros. in Charlottesville, Va. claims that its founder, Archie C. Kohr, invented the first frozen custard machine in 1919 and took it to Coney Island, where it's said 18,460 cones were sold in the first weekend. Vendors soon brought this treat across the country to carnivals and circuses. Before long, frozen custard stands were found on the East Coast along the beaches and boardwalks. By the 1940s, there were hundreds of stands across the East Coast and Midwest.

Today

There are thousands of frozen custard shops spread out across the country. Many custard shops you might of heard of are Leon's (The shop they used as a model for Arnold's from the TV show Happy Days), Kopp's and Gilles in Milwaukee, Wisconsin (currently considered "Custard Capital of the World"); Julie Ann's in Chicago; Kohr Bros. in Charlottesville; Ted Drewes in St. Louis; Va., Strickland's in Akron, Ohio; Anderson's in Buffalo; New York City; Snowbear in Lafayette, Ind.; Custard's Last Stand in suburban Kansas City and more.

