

Ice Cream Recipes

Vanilla Ice Cream (from Cuisinart)

1 cup whole milk

3/4 cup sugar

2 cups heavy cream

1 1/2 teaspoons vanilla extract

In a medium bowl, use a hand mixer or whisk to combine whole milk and sugar until sugar is dissolved (1 - 2 minutes on low speed).

Stir in heavy cream and vanilla extract.

Turn machine on and pour mixture into freezer bowl through ingredient spout and let mix 25 - 30 minutes until thickened.

Variations:

Mint Chocolate Chip: Omit vanilla and replace with 1 - 1 1/2 tsp pure peppermint extract (to test). Chop a 4 -ounce bittersweet or semi-sweet chocolate bar into tiny uneven pieces; add during the last 5 minutes of freezing.

Cookies and Cream: Add 3/4 cup coarsely chopped cookies (or candy) during the last 5 minutes of freezing.

Butter Pecan: Melt 1 stick of butter in a 10" skillet. Add 1 cup roughly chopped pecans and 1 tsp kosher salt. Cook over medium-low heat, stirring frequently until pecans are lightly browned. Remove from heat, strain pecan (discard butter or save for another use - will have a pecan flavor). Allow pecan to cool completely. Add pecans during the last 5 minutes of freezing.

Ice Cream Recipes

Strawberry Ice Cream (from Cuisinart)

1 pint fresh ripe strawberries, stemmed and sliced

3 Tbsp freshly squeezed lemon juice

1 cup sugar, divided

1 cup whole milk

2 cups heavy cream

1 tsp pure vanilla extract

In a small bowl, combine berries, lemon juice, 1/3 cup sugar; stir gently and allow to macerate in juices for 2 hours. after 2 hours drain the berries, reserving juices for the ice cream mixture.

In a medium bowl, use a hand mixer or whisk to combine whole milk and sugar until sugar is dissolved (1 - 2 minutes on low speed).

Stir in heavy cream, any juice from strawberries, and vanilla extract.

Turn machine on and pour mixture into freezer bowl through ingredient spout and let mix 25 - 30 minutes until thickened.

Add sliced berries during last 5 minutes of freezing.

Ice Cream Recipes

Strawberry Ice Cream (from Southern Living)

1 (14-ounce) can sweetened condensed milk

1 (5-ounce) can evaporated milk (or 1/2 cup plus 2 Tbsp heavy cream)

2 tablespoons sugar

1 1/2 cups whole milk

1 (16-ounce) container fresh strawberries or thawed frozen strawberries*

2 tablespoons lemon juice

1/4 teaspoon salt

*Do not use boxed frozen strawberries with juice.

Whisk first 4 ingredients in a 2-quart pitcher or large bowl until blended. Cover and chill 30 minutes.

Process strawberries, lemon juice, and salt in a blender or food processor until smooth. Chill 30 minutes. Stir into milk mixture.

Turn machine on and pour milk mixture into freezer container of a 1-quart electric ice-cream maker, and freeze until firm.

Remove container with ice cream from ice-cream maker, and place in freezer 15 minutes.

Transfer to an airtight container; freeze until firm, about 1 to 1 1/2 hours.

Ice Cream Recipes

Peach Ice Cream (from Southern Living)

1 (14-ounce) can sweetened condensed milk

1 (5-ounce) can evaporated milk (or 1/2 cup plus 2 Tbsp heavy cream)

1 1/4 cups whole milk

1 1/2 tsp vanilla extract

4 - 5 peeled, sliced medium-size fresh ripe peaches (or thawed frozen)*

2 tablespoons sugar

1/4 cup fresh lemon juice

1/4 teaspoon salt

*Do not use boxed frozen peaches with juice.

Whisk first 4 ingredients in a 2-quart pitcher or large bowl until blended. Cover and chill 30 minutes.

Process 2 peaches with sugar, lemon juice, and salt in a blender or food processor until smooth.

Chop remaining peaches and add to peach mixture. Chill 30 minutes. Stir into milk mixture.

Turn machine on and pour milk mixture into freezer container of a 1-quart electric ice-cream maker, and freeze until firm.

Remove container with ice cream from ice-cream maker, and place in freezer 15 minutes. Transfer to an airtight container; freeze until firm, about 1 to 1 1/2 hours.