

Peach Ice Cream

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

2 tablespoons sugar

1/4 cup fresh lemon juice

1/4 teaspoon salt

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.