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ICE CREAM

Recipes



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YIELD 8 (1/2 CUP) SERVINGS
COOKING TIME 40 MINUTES
PREP TIME 10 MINUTES
TOTAL TIME 50 MINUTES

INGREDIENTS

1 CUP WHOLE MILK
2 CUPS HEAVY CREAM
¾ CUP SUGAR
2 TEASPOONS VANILLA
¼ TEASPOON SALT
3 RIPE BANANAS, PEELED AND MASHED
10 VANILLA WAFERS, BROKEN INTO SMALL PIECES

Banana Cream Pie Ice Cream

Directions

Whisk together the milk, cream, sugar, vanilla, bananas and salt. Pour into the ice cream maker and churn for 40 minutes. Stir in the wafers and freeze for at least 4 hours before serving.



YIELD 8 (1/2 CUP) SERVINGS
COOKING TIME 40 MINUTES
PREP TIME 30 MINUTES
TOTAL TIME 1 HOUR, 10 MINUTES

INGREDIENTS

8 OZ. SEMI-SWEET OR BITTERSWEET CHOCOLATE
1 CUP WHOLE MILK
2 CUPS HEAVY CREAM
3/4 CUP SUGAR
2 TEASPOONS VANILLA
1/4 TEASPOON SALT
1 CUP COOKED CHERRIES

For the cherries:

1 CUP CHERRIES, PITTED
1 TABLESPOON SUGAR
1 TABLESPOON WATER

Black Forest Chocolate Cherry Ice Cream

Directions

Add the cherries to a pot set over low heat. Add the water and sugar and stir for about 10 minutes or until the cherries have broken down. Allow to cool. **Note:** If cherries are not in season, you can use frozen cherries or even canned cherry pie filling that has been rinsed slightly.

Melt the chocolate in the microwave or in a bowl set over a pot of simmering water. Stir until thoroughly melted and allow to cool slightly. Whisk together the milk, cream, sugar, vanilla and salt. Whisk in the melted chocolate and pour into the ice cream maker. Churn for 40 minutes and stir in the cherries. Freeze for at least 4 hours before serving.



YIELD 8 (1/2 CUP) SERVINGS
COOKING TIME 40 MINUTES
PREP TIME 20 MINUTES
TOTAL TIME 1 HOUR

INGREDIENTS

1 CUP WHOLE MILK
1 CUP HEAVY CREAM
8 OZ. CREAM CHEESE, SOFTENED
¾ CUP SUGAR
2 TEASPOONS VANILLA
¼ TEASPOON SALT

For the blueberry compote:

½ CUP BLUEBERRIES
ZEST OF 1 LEMON
1 TABLESPOON WATER
1 TABLESPOON SUGAR

Blueberry Cheesecake Ice Cream

Directions

Add the blueberries, lemon zest, water and sugar to a pot over low heat. Cook, stirring often, for about 10 minutes or until the blueberries soften and break down. Cool completely.

Whisk together the milk, cream, cream cheese, sugar, vanilla and salt. Pour into the ice cream maker and churn for 40 minutes. Add in the blueberry compote and swirl around using a butter knife. Freeze for at least 4 hours before serving.



YIELD 8 (1/2 CUP) SERVINGS
COOKING TIME 40 MINUTES
PREP TIME 25 MINUTES
INACTIVE PREP TIME 4 HOURS
TOTAL TIME 5 HOURS, 5 MINUTES

INGREDIENTS

1 CUP WHOLE MILK
2 CUPS HEAVY CREAM
¾ CUP SUGAR
¼ TEASPOON SALT
1 TABLESPOON VANILLA BEAN PASTE
6 EGG YOLKS
10 OREO COOKIES (OR OTHER CHOCOLATE COOKIES),
BROKEN INTO SMALL PIECES

Cookies 'n Cream Ice Cream

Directions

Add the milk, cream, sugar and salt to a pot set over low heat. Stir until the sugar has dissolved. Add the egg yolks and vanilla to a bowl and whisk together. Ladle about a quarter cup of the warm liquid into the egg mixture and whisk to combine. This will raise the temperature of the eggs and keep them from scrambling. Add the egg mixture into the pot and cook, stirring continuously, until the mixture reaches about 170°F and coats the back of a spoon.

Strain the mixture into a container with a tight fitting lid, allow to cool, and refrigerate for at least 4 hours or overnight. Pour into the ice cream maker and churn for 40 minutes. Fold in the cookies and freeze for at least 4 hours before serving.



YIELD 8 (1/2 CUP) SERVINGS
COOKING TIME 10 MINUTES
PREP TIME 10 MINUTES
TOTAL TIME 20 MINUTES

INGREDIENTS

1 CUP WHOLE MILK
2 CUPS HEAVY CREAM
1/4 CUP SUGAR
1/2 CUP HONEY
1 TABLESPOON VANILLA
1/4 TEASPOON SALT

Honey Vanilla Ice Cream

Directions

Whisk together the milk, cream, sugar, honey, vanilla and salt. Pour into the ice cream maker and churn for 40 minutes. Freeze for at least 4 hours before serving.



YIELD 8 (1/2 CUP) SERVINGS
COOKING TIME 40 MINUTES
PREP TIME 10 MINUTES
TOTAL TIME 50 MINUTES

INGREDIENTS

2 WHOLE MANGOES
(OR ABOUT 10 OZ. FROZEN MANGO CHUNKS)
1 ½ CUPS WATER
2 TABLESPOONS LIME JUICE
¼ TEASPOON SALT
4 – 6 TABLESPOONS SUGAR
(DEPENDING ON HOW SWEET YOUR MANGO IS)

Dairy Free Mango Sorbet

Directions

Add the mangoes, water, lime juice, salt and sugar to a blender and puree until smooth. Pour into the ice cream maker and churn for 40 minutes. Freeze for at least 4 hours before serving.



YIELD 8 (1/2 CUP) SERVINGS
COOKING TIME 40 MINUTES
PREP TIME 20 MINUTES
INACTIVE PREP TIME OVERNIGHT
TOTAL TIME 1 HOUR + OVERNIGHT

INGREDIENTS

2 CUPS HEAVY CREAM
1 CUP WHOLE MILK
¾ CUP SUGAR
1 TEASPOON VANILLA
¼ TEASPOON SALT
LARGE HANDFUL OF FRESH MINT
1 CUP SEMI-SWEET CHOCOLATE CHIPS
GREEN FOOD COLOR (OPTIONAL)

Mint Chocolate Chip Ice Cream

Directions

Add the cream, milk, sugar, vanilla and salt to a pot over medium low heat. Stir until the sugar has dissolved. Remove from the heat and add the mint. Allow to cool slightly, pour into a container with a tight fitting lid (include the mint) and refrigerate overnight. Strain out the mint, (add the food color here, if using), pour into the ice cream maker and churn for 40 minutes. Stir in the chocolate chips and freeze for at least 4 hours before serving.



YIELD 8 (1/2 CUP) SERVINGS
COOKING TIME 30 MINUTES
PREP TIME 10 MINUTES
TOTAL TIME 40 MINUTES

INGREDIENTS

2 CUPS HEAVY CREAM
1 CUP WHOLE MILK
¾ CUP SUGAR
1 TEASPOON VANILLA
¼ TEASPOON SALT
¾ CUP PEANUT BUTTER

Peanut Butter Ice Cream

Directions

Whisk together the cream, milk, sugar, vanilla, salt and peanut butter. Pour into the ice cream maker and churn for 30 minutes. Freeze for at least 4 hours before serving.



YIELD 8 (1/2 CUP) SERVINGS
COOKING TIME 40 MINUTES
PREP TIME 20 MINUTES
TOTAL TIME 1 HOUR

INGREDIENTS

1 CUP WHOLE MILK
1 1/4 CUPS HEAVY CREAM
2 TEASPOONS VANILLA
1/4 TEASPOON SALT
CARAMEL SAUCE

For the caramel sauce:

3/4 CUP SUGAR
3/4 CUP HEAVY CREAM
1 TABLESPOON UNSALTED BUTTER
1/4 TEASPOON SALT

Salted Caramel Ice Cream

Directions

To make the caramel, add the sugar to a pot on very low heat and stir continuously until it melts. Be very careful not to burn it. Add the heavy cream (note that the mixture will bubble up). Stir in the butter and salt and continue stirring until all lumps are gone. Cool thoroughly.

Whisk together the milk, cream, vanilla, salt and caramel sauce. Pour into the ice cream maker and churn for 40 minutes. Freeze for at least 4 hours before serving.



YIELD 8 (1/2 CUP) SERVINGS
COOKING TIME 40 MINUTES
PREP TIME 10 MINUTES
TOTAL TIME 50 MINUTES

INGREDIENTS

1 CUP WHOLE MILK
2 CUPS HEAVY CREAM
¾ CUP SUGAR
2 TEASPOONS VANILLA
¼ TEASPOON SALT
1 LB. STRAWBERRIES, SLICED
1 SLICE POUND CAKE, CUT INTO ½" PIECES

Strawberry Shortcake Ice Cream

Directions

Whisk together the milk, cream, sugar, vanilla and salt. Pour into the ice cream maker and churn for 40 minutes. Fold in the sliced strawberries and pound cake pieces. Freeze for at least 4 hours before serving.