Vanilla Ice Cream (for ice cream maker)

Time 30 minutes

Ingredients

- 1 cup whole milk
- 1 pint heavy whipping cream
- 2/3 cup sugar
- 1 tsp vanilla

Steps

1. Mix all ingredients in a bowl to dissolve sugar.
2. Pour mixture into the ice cream maker's freezer bowl while it is in the machine and running.
3. In 25-30 minutes, add desired mix-ins. Ice cream will be ready to eat. Store in freezer for firmer ice cream.

Notes

Rum Raisin
Cover one cup raisins with dark rum, let soak overnight. Use half brown sugar half white sugar in basic recipe. When almost frozen, add rum and raisins, keep spinning another 10 minutes. Will take longer to freeze.

Banana
Add 2 tsp banana extract plus 2 mushed ripe bananas

Coconut Fudge Swirl
Add 2 tsp coconut extract, 1 cup shredded coconut. After scraping into tupperware, slowly swirl in room-temperature hot fudge, leaving thick ribbons.

Chocolate
Add 1 cup unsweetend cocoa, use half brown and half white sugar.

Dulce de Leche
Add a tbsp molasses, use all brown sugar, and swirl in a cup of caramel

Peanut Butter
Use smooth peanut butter lilke JIF for creamy peanut butter flavored ice cream, which you can add chocolate chips to. Use the natural kind (no sugar added, needs to be regrigerated), to get chunks of peanut butter the ice cream.