Ice Cream

Amount ~2qt ice cream drum

Ingredients

- 2.5 c heavy whipping cream
- 1.5 c whole milk
- 2/3 c sugar
- 2 tsp vanilla
- Dash of salt

Steps

1. Stir everything together. Measurements are generally approximate and can be adjusted to taste.

Too much cream gives a buttery/fatty texture; too little and it's icy.

2. Add to ice cream maker and let freeze!

3. Blueberry or raspberry:

Cook 2-3 cups blueberries or raspberries with the sugar until syrupy or jammy. Cool. Add to cream, milk, and vanilla, then freeze.

4. Chocolate:

Add ~1/2 cup cocoa powder. More for darker chocolate.

5. Peanut butter chocolate:

Stir in ~2/3 cup peanut butter and ~1/2 cup cocoa powder.

6. Kefir:

Substitute kefir for some or all of the milk and cream. Add extra cream for a creamier, less icy dessert; tastes a lot like frozen yogurt.

7. Mango:

This, plus 3 cups mango puree. May need to split into two batches for freezing.

8. Rhubarb:

This, plus stir in 1 cup rhubarb jam (or cook up the rhubarb fresh, but it is basically making jam).

Notes

Most measurements are approximate.

Add in whatever you like: substitute brown sugar for more butterscotchy flavor, add chocolate mini chips, candy bits, nuts, fruit, etc.

With the freezer-drum ice cream maker, may be able to do two batches without refreezing the drum.