

FAVORITE ICE CREAM RECIPES AND TIPS

Basic Vanilla Ice Cream- no cook

- 2 cups milk
- 1 cup sugar
- Dash of salt
- 1 cup half and half cream
- 1 ½ tsp vanilla
- 1 cup heavy cream (whipping)

Pour all ingredients into the Bosch ice Cream maker attachment and let it mix them together. Layer the bowl with ice and coarse salt and run on speed 3 or 4 for 20 to 25 min. then freeze in the freezer for 2 hours or longer until hard. Make 1 ½ Litre



Georgian Peach Ice Cream – No Cook

- 1 pounds fresh peaches – peeled, pitted, and chopped
- 1/4 cup of white sugar
- 1/2 pint half and half cream
- 1/2 can sweetened condensed milk (7 oz.)
- 1/2 can evaporated milk (6 oz.)
- 1/2 tsp. vanilla
- 1 cups whole milk, or as needed

Directions: Puree peaches with the sugar and half and half in batches in the Bosch blender or food processor. In the Bosch Ice Cream maker container, mix together the peach mixtures, sweetened condensed milk, evaporated milk and vanilla. Pour enough whole milk to fill the container to the fill line, about 1 cup. Turn on speed 3 and let mix 20 min. Freeze in freezer until solid. I like to make it twice in a row, to use up the whole cans of milk.



Butter Pecan Ice Cream – My personal favorite

- 1/3 cup chopped pecans
- 1 Tbsp. butter
- 1 cup brown sugar
- 2 eggs, beaten
- 1 ½ cup half and half cream
- ½ cup heavy cream
- 1 tsp. vanilla extract



Directions: in a small skillet over medium heat, cook pecans in butter until lightly browned and fragrant, stirring constantly about 3 to 5 min. Set aside. Whisk eggs in a mixing bowl, set aside. Combine brown sugar and half and half in a saucepan and mix well. Bring to a boil over medium-high heat, remove from heat and gradually pour hot mixture into the eggs, whisks constantly. Return custard to saucepan and cook, stirring occasionally, until mixture coats the back of a spoon. Remove from heat and stir in cream, vanilla and pecan mixture. Pour into the Bosch Ice Cream attachment and freeze for 20 to 25 min. Place in the deep freezer for 1 hour until hard.

Ice Cream Making Tips:

- For greater volume and a smoother ice cream texture, have the mixture well chilled before starting to freeze.
- Fill the ice cream container only to slightly over ½ full. (1 litre mark on the Bosch blender)
- Salt is used because salt causes ice to melt faster. The larger the proportion of salt used in relation to the ice , the faster the ice will melt. No harm can be done by adding too little salt, except the freezing will take longer. You can always add more as it is going.
- However, if you add too much salt, you will cause your mixture to freeze too quickly, resulting in ice cream that will not be smooth.
- To harden the ice cream, place it in a deep freeze for 2 hours or longer.
- Try making two or three batches at one time. It takes very little more ice, salt and time to make three batches as to make one.

Variations: On Basic Vanilla Ice Cream

-English Toffee- Add some crushed English toffee to the ingredients and blend

- Peppermint - Add crushed peppermint candy and use peppermint flavour instead of vanilla

- Butterscotch – Add 1/3 cup butterscotch chips to the ingredients and blend

Chocolate chip – Add 1/3 cup chocolate chips to the ingredients and blend

Strawberry – Add 1 cup of chopped strawberries and 5 drops of red food colouring

-