

Ice Cream Recipes

Vanilla Ice Cream

1 c whipping cream

½ cup milk

¼ tsp salt

1/3 cup sugar

2 tsp vanilla bean paste

½ tsp xanthan gum, optional

Mix the cream, milk, salt, sugar, vanilla bean paste, and xanthan gum well to combine. Chill the mixture then pour into the inner bowl with the paddle running. Churn for 20 – 25 minutes, allowing to freeze until your desired consistency is achieved.

Chocolate Ice Cream

1 c whipping cream

½ cup milk

¼ tsp salt

1/3 cup sugar

1 tbsp cocoa powder

½ tsp xanthan gum, optional

Mix the cream, milk, salt, sugar, cocoa powder, and xanthan gum well to combine. Chill the mixture then pour into the inner bowl with the paddle running. Churn for 20 – 25 minutes, allowing to freeze until your desired consistency is achieved.

Strawberry Ice Cream

1 c whipping cream

½ cup milk

¼ tsp salt

1/3 cup sugar

1/3 cup strawberry jam

½ tsp xanthan gum, optional

Mix the cream, milk, salt, sugar, strawberry jam, and xanthan gum well to combine. Chill the mixture then pour into the inner bowl with the paddle running. Churn for 20 – 25 minutes, allowing to freeze until your desired consistency is achieved.

Peanut Butter Ice Cream

1 c whipping cream

½ cup milk

¼ tsp salt

1/3 cup sugar

¼ cup peanut butter

½ tsp xanthan gum, optional

Mix the cream, milk, salt, sugar, peanut butter, and xanthan gum well to combine. Chill the mixture then pour into the inner bowl with the paddle running. Churn for 20 – 25 minutes, allowing to freeze until your desired consistency is achieved.

Brown Sugar and Cinnamon Ice Cream

1 c whipping cream

½ cup milk

¼ tsp salt

1/3 cup brown sugar

½ tsp cinnamon

½ tsp xanthan gum, optional

Mix the cream, milk, salt, brown sugar, cinnamon, and xanthan gum well to combine. Chill the mixture then pour into the inner bowl with the paddle running. Churn for 20 – 25 minutes, allowing to freeze until your desired consistency is achieved.

Marshmallow Ice Cream

1 c whipping cream

½ cup milk

¼ tsp salt

1/4 cup sugar

1 tsp vanilla bean paste

¼ cup marshmallow spread

½ tsp xanthan gum, optional

Mix the cream, milk, salt, sugar, vanilla bean paste, marshmallow spread, and xanthan gum well to combine. Chill the mixture then pour into the inner bowl with the paddle running. Churn for 20 – 25 minutes, allowing to freeze until your desired consistency is achieved.

Chocolate-Hazelnut Ice Cream

1 c whipping cream

½ cup milk

¼ tsp salt

1/4 cup sugar

¼ cup chocolate hazelnut spread

½ tsp xanthan gum, optional

Mix the cream, milk, salt, sugar, chocolate hazelnut spread, and xanthan gum well to combine. Chill the mixture then pour into the inner bowl with the paddle running. Churn for 20 – 25 minutes, allowing to freeze until your desired consistency is achieved.

Maple Ice Cream

1 c whipping cream

½ cup milk

¼ tsp salt

2 tbsp sugar

1/3 cup maple syrup

½ tsp xanthan gum, optional

Mix the cream, milk, salt, sugar, maple syrup, and xanthan gum well to combine. Chill the mixture then pour into the inner bowl with the paddle running. Churn for 20 – 25 minutes, allowing to freeze until your desired consistency is achieved.

Green Tea Ice Cream

1 c whipping cream

½ cup milk

¼ tsp salt

1/3 cup sugar

1 tbsp green tea powder

½ tsp xanthan gum, optional

Mix the cream, milk, salt, sugar, green tea powder, and xanthan gum well to combine. Chill the mixture then pour into the inner bowl with the paddle running. Churn for 20 – 25 minutes, allowing to freeze until your desired consistency is achieved.

Stracciatella Gelato

¾ cup whipping cream

¾ cup milk

¼ tsp salt

1/3 cup sugar

1/3 cup dark chocolate, shaved

½ tsp xanthan gum, optional

Mix the cream, milk, salt, sugar, shaved chocolate, and xanthan gum well to combine. Chill the mixture then pour into the inner bowl with the paddle running. Churn for 20 – 25 minutes, allowing to freeze until your desired consistency is achieved.

Pistachio Gelato

¾ cup whipping cream

¾ cup milk

¼ tsp salt

1/3 cup sugar

¼ cup pistachio butter

½ tsp xanthan gum, optional

Mix the cream, milk, salt, sugar, pistachio butter, and xanthan gum well to combine. Chill the mixture then pour into the inner bowl with the paddle running. Churn for 20 – 25 minutes, allowing to freeze until your desired consistency is achieved.

Vanilla Custard Ice Cream

¾ cup whipping cream

¼ cup milk

3 egg yolks

1/4 cup sugar

1 tsp vanilla bean paste

1/8 tsp salt

¼ tsp xanthan gum, optional

Mix the yolks and sugar together well until light and thickened. Bring the cream, milk, vanilla bean paste, salt, and xanthan gum up to a gentle boil. Then, slowly drizzle the warm cream mixture into the yolk mixture, whisking constantly to avoid scrambling. Return the mixture to the pot and cook on very low heat, stirring regularly with a wooden spoon. Cook until the mixture is thick enough to coat the back of the spoon. Cool the mixture completely before churning. When cooled, churn for 20-25 minutes, allowing to freeze to your desired consistency is achieved.

Strawberry Sorbet

2 cups frozen strawberries

½ cup sugar

½ cup water

½ tsp xanthan gum, optional

Bring the water and the sugar up to a gentle boil, just to dissolve. Then, add to a blender along with the frozen strawberries. Blend to incorporate, then sprinkle in the xanthan gum to evenly mix into the mixture. Pour the sorbet mixture into the inner bowl with the paddle running. Churn for 20 – 25 minutes, allowing to freeze until your desired consistency is achieved.

Mango Sorbet

2 cups frozen mango

½ cup sugar

½ cup water

½ tsp xanthan gum, optional

Bring the water and the sugar up to a gentle boil, just to dissolve. Then, add to a blender along with the frozen mango. Blend to incorporate, then sprinkle in the xanthan gum to evenly mix into the mixture. Pour the sorbet mixture into the inner bowl with the paddle running. Churn for 20 – 25 minutes, allowing to freeze until your desired consistency is achieved.

Vanilla Frozen Yogurt

1 c yogurt

½ cup milk

½ cup whipping cream

¼ tsp salt

½ cup sugar

2 tsp vanilla bean paste

½ tsp xanthan gum, optional

Mix the yogurt, milk, cream, salt, sugar, vanilla bean paste, and xanthan gum well to combine. Chill the mixture then pour into the inner bowl with the paddle running. Churn for 20 – 25 minutes, allowing to freeze until your desired consistency is achieved.

Chocolate Frozen Yogurt

1 c yogurt

½ cup milk

½ cup whipping cream

¼ tsp salt

½ cup sugar

1 tbsp cocoa powder

½ tsp xanthan gum, optional

Mix the yogurt, milk, cream, salt, sugar, cocoa powder, and xanthan gum well to combine. Chill the mixture then pour into the inner bowl with the paddle running. Churn for 20 – 25 minutes, allowing to freeze until your desired consistency is achieved.