

[RECIPE FOR ICE CREAM](#)



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Vanilla Ice Cream V. No-cook, no eggs, made with half-and-half and cream. Lina and Jens' Delicious Vegan
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It might sound bizarre, but olive oil in ice cream is amazing. Take the vanilla ice cream recipe and add 1/4 cup
olive oil and 1 teaspoon lemon zest to the sugar and eggs. Get the recipe from Delish .
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Chocolate ice cream: After straining mixture in step 1, add 1 cup semisweet chocolate chips and stir until melted
and fully incorporated. Continue with recipe. Continue with recipe. Mint chocolate chip ice cream: In step 1,
substitute 1 teaspoon peppermint extract for 1 teaspoon vanilla.
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How to Make Vanilla Ice Cream Recipe Allrecipes com

Pour cold ice cream mix into an ice cream maker, turn on the machine, and churn according to manufacturer's
directions, 20 to 25 minutes. When ice cream is softly frozen, serve immediately or place a piece of plastic wrap
directly on the ice cream and place in freezer to ripen, 2 to 3 hours.
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35 Cool Ice Cream Desserts Taste of Home

35 Cool Ice Cream Desserts. Julie Meyers April 26, 2018. Chill out on hot summer days with these favorite ice
cream cakes, pies, sandwiches and more ice cream desserts. I make this recipe quite often. If you need to save
even more time in the kitchen, just buy blueberry pie filling and thin it out with a little orange juice. Agnes Ward
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This silky, luscious and very classic custard can be used as the base for any ice cream flavor you can dream up.
These particular proportions of milk and cream to egg yolk will give you a thick but not sticky ice cream that
feels decadent but not heavy.
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Homemade Ice Cream Recipe No Machine with only 2 Ingredients

Homemade Ice Cream Recipe with Just Two Ingredients. My easy homemade ice cream requires just two simple

ingredients heavy whipping cream and sweetened condensed milk. Heavy Whipping Cream is readily available in the United States, and it is referred to as Whipping/Double Cream in Britain, Slagroom in the Netherlands, and Whipped Cream or Heavy Cream in the Philippines.

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How To Make the Best Ice Cream at Home Kitchen

Making Ice Cream with an Egg Custard Base. This ice cream is a classic, if not the classic. It uses egg yolks to both thicken the milky ice cream base and gives the finished ice cream a richer taste and creamier mouthfeel.

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