



Strawberry

This strawberry ice cream is super easy to make. This recipe doesn't use an egg-custard base but still tastes rich and creamy.

Recipes

- 2 cups mashed fresh strawberries
- 2 cups whole mil
- 2 cups heavy cream
- 1 cup white sugar
- 2 teaspoons vanilla extract
- ¼ teaspoon salt
- 2 drops red food coloring (Optional)

Steps:

1. Combine strawberries, milk, cream, sugar, vanilla, salt, and food coloring in a large bowl.
2. Pour strawberry mixture into the freezer bowl of an ice cream maker; freeze according to the manufacturer's directions.
3. Transfer to an airtight container and freeze until firm.