



# Vanilla

This homemade ice cream is easy to make with just 4 ingredients: pure vanilla extract, milk, heavy whipping cream, and sugar. This American or Philadelphia-style ice cream makes for a brighter, more pronounced vanilla flavor.

## Recipes

- 2 ¼ cups milk
- 1 cup heavy whipping cream
- ¾ cup white sugar
- 2 teaspoons vanilla extract

## Steps:

1. Stir milk, cream, and sugar in a saucepan over low heat until sugar has dissolved. Heat just until the mixture is hot and a small ring of foam appears around the edge.
2. Transfer cream mixture to a pourable container such as a large measuring cup. Stir in vanilla extract and chill mix thoroughly, at least 2 hours. (
3. Pour cold ice cream mix into an ice cream maker, turn on the machine, and churn
4. When ice cream is softly frozen, serve immediately or place a piece of plastic wrap directly on the ice cream and place in the freezer to ripen, 2 to 3 hours.