

Simple Vanilla Ice Cream

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Notes: This recipe is from Jill Winger at <http://www.theprairiehomestead.com/2012/07/simple-no-cook-vanilla-ice-cream.html>

While it is good with any dairy, we have found that using ultra-pasteurized dairy causes the milk fat to separate more significantly, giving the ice cream a less integrated texture upon initial serving and causing it to be more icy in subsequent servings. If possible, use organic milk and cream that are minimally processed for a smoother texture.

This is an American- or Philadelphia-style ice cream, meaning it requires no cooking or eggs. While the texture is less smooth than a custard-based (or French-style) ice cream, I think the flavor is brighter and fresher.

Time: 20 minutes

Materials: mixing bowl, ice cream maker

1 Ingredients

Makes 1 quart of ice cream

2 cups heavy cream

2 cups whole milk

1/2 cup granulated sugar

2 Tbsp. vanilla extract

Pinch of sea salt

2 Recipe

1. Combine the milk, cream, sugar, and salt in a mixing bowl and whisk together.
2. Place it in your ice cream maker and freeze according to the manufacturers directions.
3. Serve immediately for soft-serve or allow to harden in the freezer for several hours for a firmer texture.