
Simple Ice Creams

Simple Vanilla Ice Cream

This ice cream can easily be dressed up by adding your favorite chopped candies or sprinkles at the end of churning.

Makes about 5 cups (ten ½-cup servings)

- 1 cup whole milk
- ¾ cup granulated sugar
- pinch salt
- 2 cups heavy cream
- 1 tablespoon pure vanilla extract

1. In a medium bowl, use a hand mixer on low speed or whisk to combine the milk, sugar and salt until the sugar is dissolved. Stir in the heavy cream and vanilla. Cover and refrigerate 1 to 2 hours, or overnight.
2. Turn on the Cuisinart® ice cream maker; pour the mixture into the frozen freezer bowl and let mix until thickened, about 15 to 20 minutes. The ice cream will have a soft, creamy texture. If a firmer consistency is desired, transfer the ice cream to an airtight container and place in freezer for about 2 hours. Remove from freezer about 15 minutes before serving.

Nutritional information per serving (based on ½ cup):

*Calories 222 (73% from fat) • carb. 13g • pro. 2g • fat 18g • sat. fat 11g
• chol. 69mg • sod. 45mg • calc. 61mg • fiber 0g*

Simple Chocolate Ice Cream

For a real treat, serve this with our Chocolate Sauce on page 12.

Makes about 5 cups (ten ½-cup servings)

- ¾ cup cocoa powder, sifted
- ½ cup granulated sugar
- ⅓ cup packed dark brown sugar
- pinch salt
- 1 cup whole milk
- 2 cups heavy cream
- ½ tablespoon pure vanilla extract

1. In a medium bowl, whisk together the cocoa, sugars and salt. Add the milk and, using a hand mixer on low speed or a whisk, beat to combine until the cocoa, sugars and salt are dissolved. Stir in the heavy cream and vanilla. Cover and refrigerate 1 to 2 hours, or overnight.
2. Turn the Cuisinart® ice cream maker on; pour the mixture into the frozen freezer bowl and let mix until thickened, about 15 to 20 minutes. The ice cream will have a soft, creamy texture. If a firmer consistency is desired, transfer the ice cream to an airtight container and place in freezer for about 2 hours. Remove from freezer about 15 minutes before serving.

Nutritional information per serving (based on ½ cup):

*Calories 268 (62% from fat) • carb. 23g • pro. 3g • fat 19g • sat. fat 11g
• chol. 69mg • sod. 44mg • calc. 61mg • fiber 1g*

Butter Pecan Ice Cream

The butter used to toast the pecans can be saved and used over pancakes or waffles.

Makes about 5 cups (ten ½-cup servings)

- 4 tablespoons unsalted butter
- 1 cup pecans
- 1 teaspoon salt
- 1 cup whole milk
- ¾ cup granulated sugar
- pinch salt
- 2 cups heavy cream
- 1 tablespoon pure vanilla extract

1. Melt the butter in a medium skillet. Add the pecans and 1 teaspoon of salt. Cook over medium-low heat until pecans are toasted and golden, stirring frequently, about 6 to 8 minutes. Remove from the heat, strain and reserve the pecans, allowing them to chill. The butter can be used for another use – delicious over pancakes or waffles.
2. In a medium bowl, use a hand mixer on low speed or whisk to combine the milk, sugar and salt until the sugar is dissolved. Stir in the heavy cream and vanilla. Cover and refrigerate 1 to 2 hours, or overnight.
3. Turn the Cuisinart® ice cream maker on; pour the mixture into the frozen freezer bowl and let mix until thickened, about 15 to 20 minutes. Five minutes before mixing is completed, add the reserved pecans and let mix in completely. The ice cream will have a soft, creamy texture. If a firmer consistency is desired, transfer the ice cream to an airtight container and place in freezer for about 2 hours. Remove from freezer about 15 minutes before serving.

Nutritional information per serving (based on ½ cup):

*Calories 330 (79% from fat) • carb. 14g • pro. 3g • fat 30g • sat. fat 15g
• chol. 81mg • sod. 58mg • calc. 68mg • fiber 1g*