

Ice Cream

Milk based ice cream that's easy to make and flavor...

Ingredients

- 4 cups whole milk (or combination milk/full dairy creamers)
- 1/2 cup granulated sugar
- 1/2 teaspoon vanilla extract (or your preferred flavoring)

Instructions

1. In a medium saucepan over LOW HEAT, whisk together milk and sugar until dissolved (no more sandy texture)
2. Add vanilla extract and stir to combine
3. Remove from heat and place in fridge to cool (about two hours)
4. Put together the frozen ice cream bowl in the KitchenAid Mixer
5. MIXER ON LOW (1) and pour in the ice cream mix
6. Allow to mix until solid
7. Transfer to ice cream bowl

Special Notes

If using a powdered mix (like cappuccino or hot cocoa), remember that a standard coffee cup is often measured at 6 ounces instead of 8. Use the correct mixture.

For Sams Club Cappuccino Mix, 3 scoops should be used in place of sugar and vanilla.

Source: <https://www.leaf.tv/articles/homemade-ice-cream-using-only-milk/>

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