

Vanilla ICE CREAM



4 C. heavy cream
1 1/2 C. sugar
2 T. pure vanilla extract
2 C. milk or half 'n' half
pinch of salt

The Mix

In a large bowl, whisk together all ice cream ingredients. Transfer to an ice cream maker and process following the manufacturer's instructions.

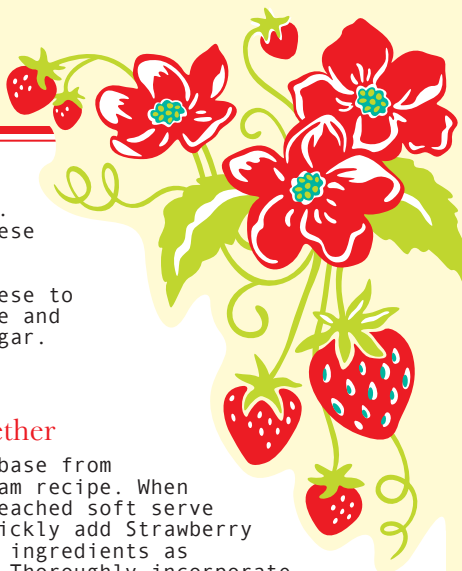
Go Crazy!

Add some fun mix-ins. When ice cream has reached soft serve consistency, remove from ice cream maker and quickly add fruit, nuts, chocolate, candy bits or whatever. Thoroughly incorporate with a spoon. Freeze immediately. Let harden overnight.



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Strawberry ICE CREAM Pretzel Dessert



Strawberries

1 10 oz. pkg. frozen strawberries, partially thawed
2 T. sugar

Add sugar to partially thawed strawberries. Set aside.

Pretzels

2 1/2 C. crushed pretzels
1/2 C. sugar
1/2 C. melted margarine

Combine ingredients. Pat into 9"x13" pan. Bake at 350° for 10 minutes. Cool completely, break apart and set aside.

Cream Cheese

1 8 oz. pkg. cream cheese
1 C. sugar

Bring cream cheese to room temperature and combine with sugar. Set aside.

Mix It All Together

Make ice cream base from Vanilla Ice Cream recipe. When ice cream has reached soft serve consistency, quickly add Strawberry Pretzel Dessert ingredients as prepared above. Thoroughly incorporate pretzels and strawberries first. Fold in cream cheese mixture last. For an ideal texture, do not overmix cream cheese. Freeze immediately. Let harden overnight.



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