

Ice Cream Delights



Ice Cream Delights

VJJE Publishing Co.

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Almond Amaretto Gelato

Makes 6 servings

4 cups heavy cream

5 egg yolks

1 cup granulated sugar

1 cup crushed blanched almonds

1 tablespoon Amaretto liqueur

Pour the cream into a saucepan and heat gently.

Beat the egg yolks and sugar together until pale and creamy. Beat 2 tablespoons of the hot cream into the egg mixture, then beat in the remaining cream, a half cup at a time.

Pour into a double boiler, or into a bowl set over a pan of simmering water, and cook over a gentle heat, stirring constantly 15 to 20 minutes, until the mixture coats the back of a spoon. Cool mixture, then chill.

Pour chilled mixture into an ice cream maker and churn according to manufacturer's instructions. While the paddle is churning, add the almonds and Amaretto, freeze gelato overnight. Place in the refrigerator about 20 minutes before serving.

Almond Ice Cream

1/4 cup blanched almonds
2 cups whole milk
3/4 cup heavy cream
3 egg yolks
1/2 cup superfine sugar
1 teaspoon kirsch

Pound the almond into paste. Add milk and heavy cream, mix thoroughly together. In a saucepan, heat the almond mixture to a boil. Remove from heat.

In a bowl, mix egg yolks, sugar and kirsch for 5 minutes. Add almond milk and mix well with wooden spoon. Heat the mixture over low heat for 5 minutes without letting it boil. Stir continuously. Then allow it to cool. Strain through a sieve into ice cream maker and freeze until the ice cream is thoroughly firm.

Amaretto Peach Ice Cream

1 1/2 pounds peaches, peeled, pitted, sliced
1 cup granulated sugar
2 tablespoons fresh lemon juice
1 cup crumbled amaretti cookies
3 tablespoons Amaretto
6 large egg yolks
2 teaspoons vanilla extract
2 cups well-chilled heavy cream

In a bowl toss peaches with 1/4 cup sugar and lemon juice and let mixture stand 30 minutes. Drain mixture and purée peaches in a food processor.

In heavy saucepan combine remaining 3/4 cup sugar with 1/4 cup water, bring mixture to a boil over moderate heat, washing down the sides of pan with a pastry brush dipped in cold water, and simmer the syrup until it is a pale golden caramel. Add 1/2 cup boiling water carefully (mixture will bubble vigorously) and simmer mixture, stirring, until caramel is dissolved.

In a small bowl sprinkle the cookies with Amaretto and let stand for 5 minutes.

In a large bowl with electric mixer beat egg yolks until they are thick and pale, add syrup in a stream, beating, and beat mixture until cool. Stir in vanilla extract, peach purée, cookie mixture and cream. Freeze the mixture in an ice cream maker according to the manufacturer's directions.

Makes about 2 quarts.

Apple–Cheese Ice Cream

5 cooking apples, peeled and cored
2 cups cottage cheese, divided
1 cup half–and–half, divided
1/2 cup apple butter, divided
1/2 cup granulated sugar, divided
1/2 teaspoon ground cinnamon
1/4 teaspoon ground cloves
2 eggs

Chop apples into 1/4–inch dice; set aside.

In blender or food processor, combine 1 cup cottage cheese, 1/2 cup half–and–half, 1/4 cup apple butter, 1/4 cup sugar, cinnamon, cloves and one egg. Blend until smooth. Pour into a large bowl.

Repeat with remaining cottage cheese, half and half, apple butter and egg. Combine with previously pureed mixture. Stir in chopped apples. Pour into ice cream canister. Freeze in ice cream maker according to manufacturer's directions.

Makes 2 quarts.

Apricot Earl Grey Ice Cream

1 cup (about 6 ounces) dried apricots
1/3 cup plus 2 tablespoons granulated sugar
2/3 cup water
1 1/2 cups milk
2 tablespoons Earl Grey tea leaves
1 1/2 cups heavy cream
Pinch of salt
4 egg yolks
1 tablespoon apricot brandy or orange liqueur

In a small heavy saucepan, combine the apricots, 2 tablespoons of the sugar and water. Bring to a boil over moderate heat. Reduce the heat to moderately low and simmer, uncovered, until the apricots are tender, 10 to 12 minutes.

Transfer the apricots and any remaining liquid to a food processor and puree until smooth, scraping down the sides of the bowl once or twice. Set aside.

In a heavy medium saucepan, combine the milk and tea leaves. Warm over low heat until the milk is hot. Remove from the heat and let steep for 5 minutes. Strain the milk through a fine-meshed strainer.

Return the milk to the saucepan and add the heavy cream, remaining 1/3 cup sugar and salt. Cook over moderate heat, stirring frequently with a wooden spoon, until the sugar is completely dissolved and the mixture is hot, 5 to 6 minutes. Remove from the heat.

In a medium bowl, whisk the egg yolks until blended. Gradually whisk in one-third of the hot cream in a thin stream, then whisk the mixture back into the remaining cream in the saucepan.

Cook over moderately low heat, stirring constantly, until the custard lightly coats the back of the spoon, 5 to 7 minutes; do not let boil.

Immediately remove from the heat and strain the custard into a medium bowl. Set the bowl in a larger bowl of ice and water. Let the custard cool to room temperature, stirring occasionally.

Whisk in the reserved apricot puree and the brandy until blended. Cover and refrigerate until cold, at least 6 hours or overnight.

Pour the custard into an ice cream maker and freeze according to the manufacturer's instructions.

Apricot Ice Cream

1 1/4 cups cream

1 (1 pound) can apricot pie filling

1 egg white

Whip the cream until soft peaks are formed, then fold in the pie filling. In a clean bowl whip the egg white until stiff but not dry and fold into the cream and apricot mixture. Pour into a container, cover and freeze until firm.

About 20 minutes before serving, transfer the ice cream to the refrigerator.

Serves 4 to 5.

Apricot Sorbet

3/4 pound very ripe apricots, peeled and pitted

Juice of 1 large lemon

1/2 cup granulated sugar

Purée the apricots into a bowl. Add the lemon juice and whip in the sugar with a wire whisk. Pour into a container, cover and freeze until firm, beating 3 times at 45-minute intervals.

About 30 minutes before serving, transfer the sorbet to the refrigerator.

Serves 4.

Avocado Ice Cream

2 eggs, separated
1/3 cup granulated sugar
1 1/4 cup light cream
2 avocados
Finely-grated zest and juice of 1 large orange
1 1/4 cups heavy cream, whipped

Put egg yolks with the sugar in a bowl and beat until thick. Put the light cream in a heavy-based saucepan, and heat to just below simmering point then beat into the egg yolks. Return to the rinsed pan and cook over low heat, stirring constantly, until thickened. Set aside to cool, stirring occasionally.

Remove the flesh from the avocados and purée with the orange zest and juice and put in a bowl. Beat in the cooled custard and fold in the whipped cream. Spoon into a container, cover and freeze until just becoming firm. Beat well in a bowl. Whip the egg whites until stiff but not dry and fold into the avocado mixture. Spoon the mixture back into the container. Cover and freeze until firm.

About 30 minutes before serving, transfer the ice cream to the refrigerator. When serving, top each bowl of ice cream with a lemon slice.

Serves 6 to 8.

Avocado Pineapple Sherbet

2 cups pureed avocado pulp
1 cup granulated sugar
1 cup crushed pineapple
1/3 cup plus 1 tablespoon lemon juice
3/4 cup milk
1/4 teaspoon salt
2 egg whites
1/4 cup granulated sugar

In a bowl combine sugar, pineapple and lemon juice; stir until sugar is dissolved. Combine avocado pulp and milk. Mix well. Add sugar mixture and avocado; mix well. Add salt to egg whites; beat until soft peaks form. Begin adding 1/4 cup sugar, 1 tablespoon at a time, continuing to beat. Beat until all sugar is added and whites are stiff. Fold egg whites into avocado mixture; spoon into freezer tray or a pan. Freeze until almost hard.

Place in blender or mixer and gently blend until sherbet consistency. Serve at once.

Bailey's Irish Cream Ice Cream

1 quart half-and-half
1 cup granulated sugar
1/2 cup brown sugar
1/4 cup Bailey's Irish Cream Liqueur
3 eggs, beaten
Enough milk to bring to 1/2 gallon

Blend ingredients together. Freeze in ice cream freezer according to manufacturer's instructions.

Serve with fresh strawberries and brownies.

Banana and White Chocolate Ice Cream

Makes 5 cups

3 cups whipping cream, divided
1 cup half-and-half
3/4 cup granulated sugar
4 large eggs
8 ounces white chocolate, melted
1 1/2 pound (about 4) very ripe bananas
3 tablespoons fresh lemon juice

Bring 1 cup cream, half-and-half and sugar to simmer in heavy medium saucepan, stirring occasionally. Whisk yolks in medium bowl. Whisk in hot cream mixture. Return mix to saucepan and stir over medium low heat until custard thickens and coats spoon (about 5 minutes); do not boil.

Strain into large bowl. Add white chocolate; whisk until well blended. Mix in remaining 2 cups cream. Refrigerate until cold.

Peel and slice bananas. Puree bananas with lemon juice. Mix puree into custard. Transfer custard to ice cream maker and process according to manufacturer's instructions.

Banana Custard Ice Cream

About 1 3/4 cups sweetened condensed milk
2 tablespoons cornstarch
3 eggs, separated
Granulated sugar, to taste
4 bananas
Juice of 1 lime or lemon
Few drops of vanilla extract

Add enough water to the condensed milk to make 1 quart. Put the cornstarch in a cup and stir in a little milk until smooth.

In a heavy-based saucepan, bring the remaining milk to a boil. Pour into the blended cornstarch, stirring. Return the mixture to the boil again, stirring constantly. Continue to cook until the mixture thickens. Check for sweetness.

Beat the egg yolks, with sugar if needed, in a bowl and stir in the hot milk. Mash the bananas with the lime or lemon juice and beat into the custard with the vanilla extract. Leave to cool, stirring occasionally. Pour the mixture into a container, cover and freeze until just becoming firm. Beat well in a bowl. Whip the egg whites until stiff, but not dry, and fold into the custard. Spoon the mixture back into the container. Cover and freeze until firm.

About 30 minutes before serving, transfer the ice cream to the refrigerator.

Serves 6 to 8.

Banana Ice Cream

12 ripe bananas
2 quarts whipping cream
1 1/2 cups granulated sugar
2 tablespoons lemon juice
1/2 teaspoon salt
2 tablespoons vanilla extract
25 to 30 pounds chopped ice
5 pounds rock salt

Blend all bananas in food processor until thick. Put banana mixture in bottom of an ice cream maker. Add whipping cream, sugar, lemon juice, salt and vanilla extract. There should be about 2 inches of space between the top of the mixture and the top of the freezer.

Fill the ice cream maker with an ice and rock salt mixture of 2 ice to 1 rock salt ratio. Crank freezer handle about 15 to 20 minutes, refilling around ice cream container with ice and rock salt mixture.

Makes 1 gallon.

Banana Split Ice Cream

- 1 box frozen strawberries
- 1 cup pecans
- 2 cans sweetened condensed milk
- 3 bananas, sliced or mashed
- 1 cup coconut
- 1 quart (4 cups) half-and-half
- 1 small can crushed pineapple, not drained

Put all ingredients into an ice cream freeze, and then fill remainder of ice cream freezer with whole milk. Make as you would any homemade ice cream following freezer manufacturer's instructions.

Basic Chocolate Ice Cream Base

2 quarts cream
2 quarts milk
3 pounds granulated sugar
Pinch of salt
12 to 16 ounces melted semisweet chocolate
4 cups egg yolks
1/4 cup vanilla extract

In a large pot over medium–high heat, combine the cream, milk, sugar, salt and chocolate. Temper in the egg yolks (that is, add a little of the hot liquid to the egg yolks to warm them, then slowly add the egg yolks to the hot mixture). Add the vanilla extract. Cook until the mixture thickens and coats the back of a spoon. Use immediately, or chill in the refrigerator.

Makes 5 quarts.

Bing Cherry Sorbet

2 cans pitted dark sweet Bing cherries
4 tablespoons fresh lemon juice

Freeze unopened can of cherries until solid, about 18 hours.

Submerge can in hot water for 1 to 2 minutes. Open and pour syrup into a food processor bowl. Place fruit on a cutting surface and cut into chunks. Add to bowl and purée until smooth. Add lemon juice and process until blended thoroughly. Cover and freeze until ready to serve, up to 8 hours.

Makes approximately 3 cups.

Bittersweet Chocolate Ice Cream

**2 (3 1/2 ounce) bars Tobler bittersweet
chocolate, finely chopped**
2 cups half-and-half
1/2 cup milk
3 large egg yolks (at room temperature)
Pinch of salt
2/3 cup granulated sugar
1 teaspoon vanilla extract

Combine chopped chocolate, half-and-half and milk in a medium size saucepan. Cook, stirring, over low heat until chocolate melts and mixture is smooth, being careful not to scorch. Set aside.

Beat egg yolks with the salt and sugar until sugar is dissolved. Add 1/2 cup of the chocolate mixture to the yolks to warm them, mix thoroughly, then add yolk mixture to the balance of the chocolate mixture. Return to heat and cook slowly, stirring constantly, until thick enough to coat a spoon, about 2 minutes. Stir in vanilla extract off the heat and allow to cool.

Pour mixture into an ice cream maker and freeze according to manufacturer's directions.

Makes about 1 quart.

Black Cherry Ice Cream

2 cups ripe black cherries, pitted

2/3 cup granulated sugar

1 1/4 cups heavy cream, whipped

Lemon juice, optional

Mash cherries slightly with the sugar in a bowl. Fold in cream, then taste the mixture and add more sugar or some lemon juice, if necessary. Pour the mixture into container. Cover and freeze until firm, beating well after 1 1/2 hours.

About 30 minutes before serving, transfer the ice cream to the refrigerator. Serve with macaroons.

Blackberry Ice Cream

4 cups fresh blackberries
1 cup water
Sugar
2 1/2 cups whipping cream
Garnishes: fresh blackberry and fresh mint leaves

Line a colander with two layers of dampened cheesecloth. Set over large bowl.

Combine berries and water in medium saucepan. Slowly bring to boil. Reduce heat and simmer gently until soft, about 10 minutes. Pour into cheesecloth-lined strainer. Let stand until juice has drained into bowl, about 30 minutes.

Gently squeeze pulp to extract remaining juice. Measure berry juice into heavy medium saucepan. Add 1 cup sugar for each cup juice. Cook over low heat, swirling pan occasionally, until sugar dissolves. Increase heat and boil syrup 2 minutes. Cool completely.

Mix 2 1/2 cups of the syrup with cream. Refrigerate until well chilled.

Process blackberry mixture in ice cream maker according to manufacturer's instructions; ice cream will be soft. Freeze in covered container several hours to mellow flavors. Garnish with fresh berries and mint leaves.

Blood Orange Sherbet

1/3 cup granulated sugar
1 cup water
2 cups strained blood orange juice
2 teaspoons fresh lemon juice
2 teaspoons finely-grated blood orange zest
2 tablespoons orange-flavored liqueur or vodka (optional)
3 large egg whites, beaten until stiff

Combine sugar and water in a small saucepan and heat until sugar is melted and mixture is clear. Remove and chill.

In a glass bowl, combine chilled sugar syrup, orange juice, lemon juice, zest and liqueur. Mix thoroughly, then fold in the egg whites using an over-and-under motion. Continue folding until no egg white streaks remain in the mixture. Pour mixture into an ice cream maker and freeze until firm, according to manufacturer's instructions.

Makes about 1 1/2 pints.

Blueberry Ice Cream

2 cups fresh blueberries, stemmed
1/2 cup granulated sugar
2 1/2 cups light cream or half-and-half
Fresh blueberries (for decoration)

Mix blueberries and sugar in a saucepan and cook, stirring occasionally, until the sugar dissolves and the mixture simmers. Remove from heat and let cool.

Stir in the cream, mixing well. Pour the mixture into a container and cool completely. Cover and chill for at least 1 hour before freezing until firm, beating twice at hourly intervals.

About 20 minutes before serving, transfer ice cream to the refrigerator. Serve decorated with blueberries.

Serves 6.

Bourbon–Pecan Ice Cream

2 1/2 cups half–and–half
1/3 cup firmly packed light brown sugar
1/3 cup granulated sugar
1 cup coarsely chopped pecans
2 to 3 tablespoons bourbon

Combine half and half with the sugars in a small saucepan. Slowly heat until sugars dissolve, then set aside to cool.

Stir in pecans and bourbon, then pour into an ice cream maker. Freeze until firm, according to manufacturer's instructions.

Makes about 1 1/2 pints.

Brach's Chocolate Rum Raisin Ice Cream

Servings: 4

1 cup whipping cream
1/2 cup Brach's chocolate covered raisins
3/4 cup milk
1 egg
2 teaspoons rum flavoring

In small saucepan over medium heat, combine whipping cream and chocolate covered raisins. Stir until chocolate has melted. Remove from heat.

Whisk in milk, egg and flavoring. Chill. Freeze according to manufacturer's directions.

Makes 1 pint.

Brandy Butter Ice Cream

1/2 pint whipping cream

1/4 pint milk

5 ounces confectioners' sugar

1 tablespoon vanilla extract

5 tablespoons brandy

3 ounces unsalted butter, softened

Pour cream and milk into a bowl and beat together until softly stiff. Stir in sugar, vanilla extract, brandy and butter until smooth. Pour into a freezer container and freeze according to manufacturer's instructions until solid.

Burgundy Ice

2 3/4 cup cold water
1 (1-inch) stick cinnamon
1 1/2 cups granulated sugar
Pinch of salt
1/4 cup applejack
2 cups red burgundy
4 tablespoons strained lemon juice
1 tablespoon grated orange rind

Combine in saucepan cold water, cinnamon, sugar, salt and applejack. Stir until sugar is dissolved. Bring to the boiling point, and boil for 5 minutes without stirring. Strain the liquid into a saucepan or a large bowl and cool a little. Stir in red burgundy, lemon juice and orange rind. Cool thoroughly and chill for at least 2 hours in the refrigerator, stirring every half hour, before freezing.

Burnt Caramel Ice Cream

1 cup granulated sugar
1 cup hot water, divided
4 eggs
1/2 cup confectioners' sugar
2 cups heavy cream
1 teaspoon vanilla extract

Heat granulated sugar and 1/4 cup of the water in a large skillet on medium high heat until the sugar melts and boils, stirring occasionally.

Boil until mixture is a dark brown; remove from heat. Gradually stir in remaining 3/4 cup water.

Cool to room temperature and set aside.

Beat eggs in a medium bowl until thick and lemon colored; gradually beat in confectioners' sugar.

Stir in cream and vanilla extract; stir in the caramel mixture. Chill.

Freeze in an ice cream machine according to manufacturers directions.

Burnt Peach Ice Cream

2 cups half-and-half
1 cup whipping cream
1/2 cup granulated sugar
1/2 cup peach preserves (not jelly)
1 vanilla bean, split and scraped
Pinch kosher salt
4 medium peaches, halved, pitted and grilled
or broiled until brown

Combine all ingredients but peaches (include the bean and its pulp) in a large saucepan and place over medium heat. Attach a frying or candy thermometer to inside of pan. (see note below)

Stirring occasionally, bring the mixture to 170° F. Remove from heat and strain into a lidded container.

Cool mixture, then refrigerate mixture overnight to mellow flavors and texture.

Freeze mixture in ice cream freezer according to unit's instructions. The mixture will not freeze hard in the machine.

Meanwhile, chop peaches roughly.

Once the volume has increased by half and reached a soft serve consistency, add the peaches and continue turning to incorporate. Spoon the mixture back into a lidded container and harden in the freezer at least 1 hour before serving.

Yield: About 1 1/2 quarts

Butter Pecan Ice Cream

1 cup pecans
3 tablespoons melted butter
1/4 teaspoon salt
4 eggs
2 1/2 cups granulated sugar
1 can sweetened condensed milk
1 small box butter pecan or vanilla instant pudding
1 tablespoon vanilla extract

Sauté pecans and salt in butter until golden brown. Cool. Beat eggs until frothy. Gradually add sugar, beating until thick. Stir in canned milk and dry pudding. Add vanilla extract and nuts. Pour into a freezer can. Use freezer as per manufacturer's instructions. Ripen 1 hour, packed.

Makes 1 gallon.

Butterfinger Ice Cream

This is for a 1 1/2 gallon freezer.

1 can sweetened condensed milk

8 eggs

1/2 cup peanut butter

1 can evaporated milk

3 cups granulated sugar

Milk (to fill freezer)

4 king-size Butterfingers® or

8 (11 ounce) size Butterfingers®

Mix the first 6 ingredients, then add the chopped or broken Butterfingers. Freeze in ice cream maker.

Buttermilk Peach Ice Cream

1 cup granulated sugar
1 envelope unflavored gelatin
2 cups buttermilk
2 beaten egg yolks
4 cups light cream
1 tablespoon vanilla extract
2 cups diced fresh peeled peaches or
2 (1-pound) cans peaches, drained and diced

In saucepan, combine sugar and gelatin; gradually stir in buttermilk. Cook and stir over low heat till gelatin is dissolved

Stir about 1 cup of the hot mixture into the beaten egg yolks; return to hot mixture in saucepan. Cook and stir for 2 minutes.

Stir in salt, light cream, and vanilla. Chill.

Add peaches. Freeze in 4 or 5-quart ice cream freezer.

Makes 2 1/2 quarts, 8 to 10 servings.

Cantaloupe Sherbet

1 envelope unflavored gelatine
1/2 cup milk
3 cups cubed cantaloupe
1 cup Karo® Light Corn Syrup

In small saucepan, sprinkle gelatine over milk. Stir over low heat until dissolved. Place in blender container with cantaloupe and corn syrup; cover. Blend on high speed 30 seconds. Pour into 9-inch square baking pan. Cover; freeze overnight.

Soften slightly at room temperature, about 10 to 15 minutes. Spoon into large bowl. With mixer at low speed, beat until smooth, but not melted. Pour into 4-cup mold or freezer container. Cover; freeze about 4 hours or until firm. Unmold or soften at room temperature for easier scooping. Makes about 4 cups.

Blueberry Sherbet

Follow basic recipe. Omit cantaloupe. Use 3 cups whole blueberries. Makes about 3 1/2 cups.

Honeydew Sherbet

Follow basic recipe. Omit cantaloupe. Use 3 cups cubed honeydew melon. Makes about 4 cups.

Nectarine or Peach Sherbet

Follow basic recipe. Omit cantaloupe. Use 3 cups cubed nectarines or peaches and 1 tablespoon lemon juice. Makes about 4 cups.

Papaya Sherbet

Follow basic recipe. Omit cantaloupe. Use 3 cups cubed papaya and 1 tablespoon lemon juice. Makes about 4 cups.

Pineapple Sherbet

Follow basic recipe. Omit cantaloupe. Use 3 cups cubed pineapple.

Strawberry Sherbet

Follow basic recipe. Omit cantaloupe. Use 3 cups whole strawberries.

Watermelon Sherbet

Follow basic recipe. Omit cantaloupe. Use 3 cups cubed watermelon.

Caramel Ice Cream

1/2 cup granulated sugar

3/4 cup evaporated milk

In a heavy-based saucepan, dissolve sugar in 2/3 cup water and cook over low heat until it turns a rich golden brown. Remove from heat and gradually stir in another 2/3 cup water. Cover your hand while doing this, as the caramel splatters. Return the pan to the heat and stir until the caramel has dissolved.

Put the milk in a bowl and whip until thick and light. Pour the caramel in, still whipping. Pour the mixture into a container. Cover and freeze until firm, beating well after 1 1/2 hours.

About 30 minutes before serving, transfer the ice cream to the refrigerator.

Serves 4.

Cardamom Ice Cream

1 cup plus 2 tablespoons half-and-half
6 large egg yolks
5 1/2 tablespoons granulated sugar
1 cup whipping cream
5 1/2 tablespoons granulated sugar
1 whole vanilla bean, split down the center
1 rounded teaspoon freshly ground cardamom

In small heavy-bottomed saucepan slowly bring half-and-half to boil. Place in refrigerator overnight, or chill in freezer briefly but do not freeze.

Cream egg yolks and 5 1/2 tablespoons sugar; set aside.

In 2-quart saucepan combine whipping cream, remaining sugar and vanilla bean and slowly bring to a boil, stirring frequently. Remove bean; using point of paring knife, scrape vanilla grains from inside hull. With fingers, rub off any cream or remaining vanilla grains and mix into cream. Return the cleaned vanilla pods to the cream. Add the cardamom.

Add about 1/3 of the cream mixture to yolks, whisking constantly. Pour this mixture into saucepan, whisking constantly, and bring to just under boiling point. Remove from heat. Immediately place pan in cold water or over ice to stop cooking. Stir frequently until cool.

Beat in chilled half-and-half and vanilla extract. Put the completed custard in the refrigerator overnight. When ready to freeze the custard, strain out the vanilla pods. If you feel like kicking up the cardamom flavor you may add a bit more ground cardamom. Place in ice cream maker and churn according to manufacturer's directions.

Charleston Cobblestone Ice Cream

1 1/2 ounces unsweetened baking chocolate
1 cup half-and-half
1/3 cup granulated sugar
1 cup whipping cream
6 egg yolks
1/3 cup granulated sugar
1/4 cup unsalted butter, softened
1 teaspoon vanilla extract
1 cup miniature marshmallows
1 cup toasted, chopped almonds
1 cup raisins
1 cup miniature chocolate chips

In small saucepan, over low heat, melt chocolate with half and half. Stir until smooth. Set aside.

In medium saucepan, combine 1/3 cup sugar and cream, and over medium heat, beat in egg yolks and the other 1/3 cup sugar until light and lemon colored. Temper egg yolk mixture by stirring about half of the very hot cream mixture in. Pour egg mixture into saucepan and continue cooking until thickened (about 165 degrees F). Remove from heat and stir in the softened butter and vanilla extract. Add the chocolate mixture and stir until quite smooth and well blended. Allow to cool, then refrigerate. Before churning, add the marshmallows, almonds, raisins and chips.

Makes 1/2 gallon.

NOTE: To toast almonds, chop them first, then spread them on a cookie sheet. Bake for 4 minutes in 350 degree F oven. Cool.

Cheesecake Sherbet

1 cup granulated sugar
2 cups buttermilk
1 teaspoon grated lemon peel
1/4 cup lemon juice

Mix all ingredients until sugar is dissolved. Pour into 1-quart ice-cream freezer. Freeze according to manufacturer's directions.

Yield: 8 servings

Cherry Cheesecake Ice Cream

3 ounces cream cheese, softened
1 (14 ounce) can sweetened condensed milk
2 cups half-and-half
2 cups whipping cream
1 tablespoon vanilla extract
1/2 teaspoon almond extract
1 (17 ounce) can dark sweet cherries, pitted, well drained
or 10 ounces maraschino cherries, drained and chopped

In large mixer bowl, beat cream cheese until fluffy. Gradually add sweetened condensed milk until smooth. Add remaining ingredients; mix well. Pour into ice cream freezer container, and freeze according to manufacturer's directions.

Makes 1 1/2 quarts

Cherry Ice Cream

2 cups water
6 cups milk
1 pint whipping cream
3 teaspoons almond extract
16 ounces maraschino cherries, drained (juice reserved) and chopped
1/2 teaspoon salt
Enough cherry juice to color

Mix all ingredient together and put into a 4–quart freezer. Freeze according to manufacturer's instructions.

Chock Full of Chocolate Ice Cream

3 ounces unsweetened chocolate, coarsely chopped
1 (14 ounce) can sweetened condensed milk
1 1/2 teaspoons vanilla extract
4 tablespoons unsalted butter
3 egg yolks
2 ounces semisweet chocolate
1/2 cup strong black coffee
3/4 cup granulated sugar
1/2 cup light cream
1 1/2 teaspoons dark rum
2 tablespoons white crème de cacao
2 cups heavy cream
2 ounces unsweetened chocolate, finely grated
1/4 teaspoon salt

In double boiler, melt 3 ounces unsweetened chocolate. Add milk, stirring until smooth. Stir in vanilla extract and remove from heat.

Cut butter into four equal pieces and add, one piece at a time, constantly stirring until all butter has been incorporated. Beat yolks until light and lemon colored.

Gradually stir in chocolate mixture and continue stirring until smooth and creamy. Set aside.

In double boiler, heat 2 ounces semisweet chocolate, coffee, sugar and light cream. Stir constantly until smooth. Stir in rum and crème de cacao and allow mixture to cool to room temperature.

Combine both chocolate mixtures, heavy cream, grated unsweetened chocolate and salt in large bowl. Pour mixture into canister of ice cream freezer and freeze according to manufacturer's directions.

Chocolate Almond Butter Ice Cream

2 ounces good quality bittersweet chocolate
5 tablespoons cocoa powder
2 cups milk
3 eggs, lightly beaten
1 cup granulated sugar
1 cup cream
1 1/2 teaspoons pure vanilla extract
3/4 cup almond butter

Melt chocolate over low heat. Gradually stir in cocoa powder and milk while continuing to heat. You want the consistency to be thick but not solid as you add the milk and cocoa powder. Beat sugar into eggs. Stir hot chocolate/milk mixture into eggs. Add cream and vanilla extract. Cool.

Just before adding to ice cream maker, stir a cup of ice cream mixture into almond butter. Once mixed, stir into remaining ice cream mixture. Freeze in ice cream maker according to manufacturer's instructions.

Chocolate Chip Cookie Dough Ice Cream

**2 cups whole milk
1 3/4 cups granulated sugar
1/2 teaspoon salt
2 cups half-and-half
1 tablespoon vanilla extract
4 cups whipping Cream
1 large size Pillsbury Chocolate Chip Cookie Dough**

Take the chocolate cookie dough out of the refrigerator and leave out until needed.

Scald milk until bubbles form around edge. Remove from heat. Add sugar and salt. Stir until dissolved. Stir in half-and-half, vanilla extract and whipping cream. Cover and refrigerate 30 minutes.

Freeze as ice cream machine's manufacturer's instructions.

When ice cream has been through the entire ice cream machine process and is now a chilled soft ice cream, add the chocolate chip cookie dough. Break up the dough as best you can with your hands and drop it in small clusters into the soft ice cream. Mix it around to ensure that the cookie dough is evenly distributed throughout the ice cream. Put the ice cream in the freezer for several hours until hardened.

Chocolate Chunksicles

2 cups whole milk
5 large egg yolks, at room temperature
3/4 cup granulated sugar
2 (1.5 ounce) bars Godiva Dark Chocolate, finely chopped
2 teaspoons vanilla extract
2 cups heavy cream
3 (1.5 ounce) bars Godiva Dark Chocolate, coarsely chopped
1 (16 1/2 ounce) can Bing cherries in heavy syrup, drained and halved
1 cup almonds, toasted and chopped*

Heat milk in saucepan over medium heat until it comes to a boil.

Meanwhile, whisk egg yolks and sugar in mixing bowl until thick and pale-colored. Add one-third of hot milk to yolk mixture, whisking constantly. Pour egg mixture back into saucepan. Continue cooking over medium heat, stirring constantly, until mixture coats the back of a spoon. Do not boil. Remove from heat. Add chopped chocolate and stir until smooth. Pour into metal bowl and cool. Stir in vanilla and heavy cream. Freeze for 4 hours.

Cut off top of each juice drink box and place on a baking sheet in freezer. Place the chopped chocolate, cherries and almonds on baking sheet in freezer.

When the chocolate custard mixture is semi-frozen, turn into food processor bowl. Cover and process until slushy. Stir in frozen chocolate, cherries and almonds. Divide mixture into 8 juice drink boxes, filling to the top. Place in freezer for 15 minutes. Insert popsicle stick in each and freeze for 3 hours more.

*To toast almonds, spread on baking sheet. Bake at 350°F for 8 to 10 minutes or until toasted.

Chocolate Ice Cream

1 envelope unflavored gelatine
1/4 cup cold water
1/2 cup milk
6 tablespoons granulated sugar
3/4 cup Hershey's® syrup
1 cup chilled half-and-half
1 cup chilled whipping cream
1 tablespoon vanilla extract

In a medium-size saucepan sprinkle gelatine over cold water; let stand 5 minutes to soften. Add milk and sugar. Cook over medium heat, stirring constantly, just until gelatine and sugar are dissolved. Remove from heat; add syrup. Cool for 10 minutes.

Add half-and-half, whipping cream and vanilla extract. Chill thoroughly. Freeze in an ice cream freezer according to manufacturer's directions.

Makes 1 quart.

Chocolate Mallow Ice Cream

1/2 cup semisweet chocolate chips

1/2 cup plus 2/3 cup heavy cream

1/4 cup water

8 marshmallows, cut up

Combine chocolate chips, the 1/2 cup cream, water and marshmallows in a 2–quart saucepan. Cook and stir over low heat until the chocolate and marshmallows melt. Remove from heat; chill thoroughly.

Whip the 2/3 cup cream until stiff. Fold into cold chocolate mixture until well blended. Freeze in ice cube tray; do not stir.

Chocolate Malted Ice Cream

8 ounces semisweet chocolate, chopped
2 cups whipping cream
2 cups half-and-half
4 egg yolks
3/4 cup granulated sugar
3/4 cup plain malted milk powder
1 tablespoon vanilla extract

Melt chocolate in top of double boiler over simmering water, stirring until melted. Pour into large bowl. Scald cream with half-and-half in heavy medium saucepan. Whisk yolks and sugar in medium bowl. Gradually whisk cream mixture into yolks. Return mixture to saucepan and stir over medium low heat until custard thickens and leaves path on back of spoon when finger is drawn across, about 5 minutes; do not boil. Gradually whisk custard into chocolate. Whisk in malted milk and vanilla extract (custard may appear grainy). Press plastic wrap on surface of custard and refrigerate until cold. Process in ice cream maker according to manufacture's instructions.

2 cups finely chopped walnuts
8 ounces semisweet chocolate, chopped
2 tablespoons vegetable oil
12 sugar cones

Pack some ice cream into hollow part of each cone. Top with a scoop. Place each cone ice cream side up in a glass and freeze until really firm. Place nuts on a plate. Place chocolate in medium metal bowl. Place bowl over pot of barely simmering water and stir until chocolate melts. Remove bowl from over water. Mix oil into chocolate. Let chocolate stand until cool but still liquid. Dip ice cream end of one cone into chocolate rotating to coat completely and tilting bowl if necessary. Hold cone until chocolate is almost set, about 10 seconds. Immediately roll bottom half into nuts, freeze again. Repeat and enjoy.

Chocolate Painted Waffle Cones

8 ounces semisweet chocolate, chopped
1 tablespoon plus 1 teaspoon solid vegetable shortening
1/2 cup multicolored sprinkles
12 waffle cones

In 2-cup glass measure, microwave chocolate and shortening on HIGH for 1 1/2 to 2 minutes, until melted; stir until smooth. Place jimmies on plate.

Use a wide pastry brush to brush inside of one cone with chocolate mixture to coat. Paint a 1-inch wide chocolate band around the outside top of cone. Hold cone over a plate of sprinkles, and use fingers to sprinkle the sprinkles over chocolate edge to cover. Stand cone upright in freezer, to harden chocolate (place pointed end of cone into freezer rack grid or lean cone against something). Repeat with remaining cones.

Store dipped cones in food-storage bag in refrigerator up to 2 weeks.

Chocolate Rum Ice Cream

1/4 cup water
2 tablespoons instant coffee
1 (6 ounce) package semisweet chocolate chips
3 egg yolks
2 ounces dark rum
1 1/2 cups heavy cream, whipped
1/2 cup slivered almonds, toasted

In a small saucepan, place sugar, water and coffee. Stirring constantly, bring to a boil and cook for 1 minute. Place chocolate chips in a blender or food processor, and with the motor running, pour the hot syrup over and blend until smooth. Beat in egg yolks and rum and cool slightly. Fold chocolate mixture into whipped cream, then pour into individual serving dishes or a bombé dish. Sprinkle with toasted almonds. Freeze.

To serve, remove from freezer at least 5 minutes before serving.

Chocolate Rum Raisin Ice Cream

1 cup whipping cream
1/2 cup chocolate covered raisins
3/4 cup milk
1 egg
2 teaspoon rum flavoring

In small saucepan over medium heat, combine cream and chocolate covered raisins. Stir until chocolate has melted. Remove from heat. Whisk in milk, egg and flavoring. Chill. Freeze according to manufacturer's directions.

Makes 1 pint.

Chocolate Sorbet

Makes about 3 cups.

2 cups water

1 cup granulated sugar

1 cup unsweetened cocoa
powder, best possible quality

Combine water and sugar in a heavy saucepan and place over medium heat. Stir until sugar dissolves. Whisk in cocoa and bring mixture to a simmer. Simmer for 3 minutes, stirring constantly.

Remove from heat and pour through a fine strainer into a bowl. Chill in refrigerator for 2 hours. Stir the cool mixture, then freeze in 1 or 2 batches in your ice cream machine according to manufacturer's instructions.

When finished, sorbet will be soft but ready to eat.

For firmer sorbet, transfer to a freezer-safe container and freeze at least 2 hours.

Chocolate–Peppermint Ripple Ice Cream

2/3 cup semisweet chocolate, chopped
2 tablespoons milk
4 eggs
1/2 cup granulated sugar
2 cups whipping cream
1 1/4 cups plain yogurt
1 teaspoon peppermint oil
Green food coloring (optional)

Melt chocolate in milk in a bowl placed over a pan of hot water. Stir until smooth and remove from heat. Put eggs and sugar in a bowl and beat together until thick and light.

In another bowl, whip the cream and yogurt together until soft peaks are formed, then fold into the egg mixture. Fold two–thirds of the egg and cream mixture into melted chocolate. Stir peppermint oil and few drops of green food coloring into the remaining mixture.

Place chocolate mixture into a container, cover and place in freezer for about 1 hour.

Put peppermint mixture in refrigerator. Swirl the peppermint mixture through the chocolate to give a rippled effect, then freeze until firm.

About 30 minutes before serving, transfer ice cream to the refrigerator.

Serves 8.

Cinnamon–Ginger Ice Cream

1 pint half–and–half or light cream

3 egg yolks

2/3 cup granulated sugar

Dash salt

1/4 teaspoon ground cinnamon

1/4 cup diced candied ginger

Scald half–and–half.

Mix together egg yolks, sugar, salt and cinnamon in the top of a double boiler; set over simmering water. Slowly pour in scalded half–and–half, whisking constantly. Whisk over low heat until mixture is slightly thickened and smooth, about 10 minutes. Remove from heat and let cool completely.

Process ice cream in ice cream machine, adding ginger when mixture is slushy.

Yield: About 2 1/2 cups

Cinnamon Ice Cream

1 3/4 cups granulated sugar, divided
6 tablespoons water
1 1/2 tablespoons ground cinnamon
3 cups milk
1 egg, beaten
1 pint whipping cream
1 teaspoon vanilla extract

In a saucepan combine 1 cup sugar, water and cinnamon. Cook over low heat, stirring constantly, until mixture is smooth and the sugar dissolved. Set syrup aside. In top of double boiler scald milk. Stir in remaining sugar until it is dissolved and pour mixture slowly over egg, beating constantly. Return mixture to top of double boiler and cook over hot water until it thickens slightly. Chill and stir in cinnamon syrup. Add cream and vanilla extract. Freeze in electric freezer.

Makes 2 quarts.

Coconut Ice Cream

2 cups milk
3 egg yolks
1/4 cup light corn syrup, warmed
3 tablespoons butter, melted
Few drops vanilla extract
1 cup shredded coconut
Toasted coconut (for garnish)

Pour milk into a heavy-based saucepan and bring to just below boiling point. Put egg yolks with the syrup into a bowl and beat until thick. Beat in the hot milk and butter. Return the mixture to the rinsed pan and cook over low heat until the custard thickens, stirring constantly — do not allow it to boil. Remove from the heat and add vanilla extract and coconut and let cool, stirring occasionally.

Pour the mixture into a container. Cover and freeze until firm, beating twice at hourly intervals.

About 40 minutes before serving time, transfer the ice cream to the refrigerator. Serve each portion decorated with a sprinkling of toasted coconut.

Serves 4.

Coconut Lime Sorbet

1 (15 ounce) can cream of coconut (Coco Lopez is excellent)

3/4 cup water

1/2 cup fresh lime juice (use the juice of fresh key limes if possible)

Optional: Chopped maraschino cherries or other sweet cherries, about 1/2 cup

Garnish: Fresh pineapple, cherries, mango slices, banana

In a bowl, whisk ingredients together. If you are adding cherries, do so now. Freeze the mixture in an ice cream maker, according to the manufacturer's instructions. Transfer sorbet to an airtight container and put in freezer to harden. Transfer to serving bowls and garnish with fresh fruit.

Makes about 1 pint.

Coffee Bean Ice Cream

6 egg yolks
1/2 cup granulated sugar
2 cups cream
1 1/2 cups whole coffee beans

Beat the egg yolks with the sugar until light and pale in color. Scald the cream with the coffee beans and pour onto the yolks and sugar, stirring until combined.

Pour back into the saucepan and stir over a low heat until the mixture thickens and coats the back of a spoon. Allow the mixture to cool leaving the whole beans in the custard. Allow to stand covered in the refrigerator overnight at least. A couple of days is better.

Strain the mixture and transfer to ice cream maker. Process according to manufacturer's instructions.

Coffee Brickle Ice Cream

2 tablespoons instant coffee
2 teaspoons hot water
1 (14 ounce) can sweetened condensed milk
4 cups half-and-half
3/4 cup almonds, chopped and toasted
1/3 cup brickle chips
2 teaspoons vanilla extract
1 teaspoon almond extract

In small bowl, dissolve coffee in water. In ice cream freezer container, combine all ingredients; mix well. Freeze according to manufacturer's directions.

Makes 2 quarts.

Coffee Ice Cream

3/4 cup sweetened condensed milk
1 1/2 tablespoons instant coffee granules
dissolved in 1 tablespoon boiling water
1/2 teaspoon vanilla extract
1 1/4 cups whipping or heavy cream

Put sweetened condensed milk and dissolved coffee in a bowl over a pan of gently simmering water. Cook for 15 minutes, stirring occasionally, until slightly thickened. Remove from heat; stir in vanilla extract and let cool before chilling in the refrigerator.

Whip cream until soft peaks form, then fold into the coffee mixture. Pour the mixture into a container. Cover and freeze until firm, beating well after 1 1/2 hours.

About 15 minutes before serving, transfer the ice cream to the refrigerator. Good served with Hot Fudge Sauce or Burnt Honey Sauce.

Serves 4.

Cranberry Ice Cream

1 pound fresh or frozen cranberries
1/2 to 3/4 cup granulated sugar
1 1/4 cups whipping cream
2 tablespoons plain yogurt

Put cranberries in a saucepan and pour 1 cup boiling water over. Cover and leave for 5 minutes. Bring to simmering point, cook for 5 minutes, turn off the heat and leave for 5 minutes. Bring to simmering point again and cook for 5 minutes. Remove from the heat, stir in the sugar, and reduce to a purée. Let cool.

In a bowl, lightly whip the cream with the yogurt, then fold into the purée. Pour the mixture into a container. Cover and freeze until firm, beating twice at hourly intervals.

About 20 minutes before serving, transfer the ice cream to the refrigerator.

Serves 4.

Custard Ice Cream, Texas–Style

3 cups milk, scalded (180 degrees F)
1 1/2 cups granulated sugar
4 tablespoons flour
3 eggs, slightly beaten
1/2 teaspoon salt
1 tablespoon (or more) vanilla extract
1 cup Karo® syrup
1 can sweetened condensed milk
2 cups half and half
1 can condensed milk
Milk to fill container

To scalded milk, add mixture of sugar, flour, eggs and salt. Stir constantly and cook until thick. Add vanilla extract, Karo® syrup and sweetened condensed milk. Pour into ice cream make can. Add half and half and condensed milk. Finish filling with milk and freeze according to ice cream maker's instructions.

Makes 2 gallons.

Dairy Cream Ice Cream

2 envelopes Knox gelatine
1/2 cup cold water
4 cups whole milk
2 cups granulated sugar
2 teaspoons vanilla extract
1/2 teaspoon salt
3 cups cream

Soak Knox gelatine in cold water. Heat milk, but do not boil. Remove from heat, and add gelatine, sugar, vanilla extract and salt. Cool and add ice cream. Chill 5 to 6 hours.

Pour into a 4 to 6–quart ice cream freezer can. Process as per manufacturer's instructions.

Dark Fudge Ice Cream

6 ounces unsweetened chocolate
2 tablespoons butter
2 cups granulated sugar
1/3 cup light corn syrup
2 cups half-and-half, divided
4 eggs
2 teaspoons vanilla extract
2 cups whipping cream

In a large, heavy saucepan, melt chocolate and butter over low heat, stirring often. Stir in sugar, corn syrup and 2/3 cup of the half-and-half. Stir over medium-low heat until mixture comes to a boil. Simmer 4 minutes without stirring; set aside.

In a small bowl, beat eggs until blended. Stir in 1/2 cup of hot chocolate mixture. Stir egg mixture into remaining chocolate mixture. Cook and stir over medium heat until slightly thickened, about 1 minute. Cool to lukewarm.

Stir in vanilla extract, whipping cream and remaining half-and-half. Freeze in ice cream maker according to manufacturer's directions.

Yields 1 1/2 quarts.

Date Ice Cream

1/3 cup chopped pitted dates
4 tablespoons rum
2 eggs, separated
1/2 cup granulated sugar
2/3 cup milk
1 1/2 cups cottage cheese
Finely grated zest and juice of 1 lemon
2/3 cup cream, whipped
2 tablespoons finely chopped stem ginger

Soak dates in rum for about 4 hours. Put egg yolks and sugar in a bowl and beat until light. Heat milk to simmering point in a saucepan then stir into egg yolks. Return the mixture to the rinsed pan and cook over low heat, stirring constantly, until thickened. Cool, stirring occasionally.

Process cottage cheese, lemon zest and juice and rum strained from the dates together in a blender or food processor until smooth then mix with the custard. Pour the mixture into a container, cover and freeze until just becoming firm. Turn into a bowl, beat well, then fold in whipped cream, dates and ginger. Whip egg whites in a bowl until stiff but not dry and fold into fruit mixture. Spoon mixture back into container. Cover and freeze until firm.

About 30 minutes before serving, transfer the ice cream to the refrigerator.

Serves 6.

Easy Chocolate Ice Cream

1/2 cup semisweet chocolate, broken into small pieces

3/4 cup sweetened condensed milk

1/2 teaspoon vanilla extract

1 1/4 cups whipping or heavy cream

Dissolve chocolate in sweetened condensed milk in a bowl over a pan of hot water, stirring occasionally. This takes about 10 minutes. Remove from heat and gradually stir in vanilla extract and 4 tablespoons water. Let sit until completely cold.

Pour the cream into a bowl and whip until soft peaks form, then fold into the chocolate mixture. Pour the mixture into a container. Cover and freeze until firm.

About 20 minutes before serving, transfer the ice cream to the refrigerator.

Serves 6.

Easy Melon Ice

**1 medium cantaloupe or honeydew, or
1/4 watermelon (for about 4 1/2 cups diced)
1/2 cup orange juice (see note)
1/2 cup granulated sugar (see note)**

Seed and dice the melon. Stir together the citrus juice and sugar until mixture is fully liquid (sugar needn't be completely dissolved). In batches, if necessary, puree melon with the sugar mixture and any liquid from dicing. (A blender is best for this; if using a food processor, keep at it a while, scraping and stirring occasionally, to produce a puree, not just chopped melon). Taste and add sugar if necessary.

Freeze in ice cream freezer following manufacturer's directions for sorbet. If you don't have an ice cream freezer, pour mixture into shallow bowl and freeze 3 hours or until firm, then scoop into a mixer bowl and beat with an electric mixer about 10 seconds. Refreeze.

Serves 8.

Easy Pineapple Sherbet

1 very ripe fresh pineapple
2 tablespoons brown sugar
2 tablespoons rum or Kirsch
1/4 cup heavy cream (optional)

Peel, core and cut pineapple into chunks. Purée in blender until very smooth. Stir in sugar and rum or Kirsch to taste; stir in cream if desired. Pour into a metal dish and freeze for several hours.

Sherbet should be soft and smooth when served. If it becomes too hard, purée again in blender.

Eggnog Ice Cream with Hot Buttered Rum

Ice Cream

3 cups whipping cream
1 cup whole milk
1 vanilla bean, split lengthwise
6 large egg yolks
1 cup granulated sugar
1/4 cup dark rum
1/4 teaspoon ground nutmeg

Combine whipping cream and milk in heavy medium saucepan. Scrape in seeds from vanilla bean. Add bean. Bring to simmer. Whisk egg yolks and sugar in large bowl to blend. Gradually whisk in hot cream mixture. Return mixture to saucepan. Stir constantly over medium–low heat until custard thickens and leaves path on back of spoon when finger is drawn across, about 5 minutes (do not boil). Strain into large bowl. Mix in rum and nutmeg. Refrigerate until cold.

Process mixture in ice cream maker according to manufacturer's instructions. Transfer to container and freeze. Can be made 4 days ahead. Keep frozen.

Sauce

6 tablespoons unsalted butter
1 cup packed golden brown sugar
1/3 cup whipping cream
2 tablespoons light corn syrup
2 tablespoons dark rum

Melt butter in heavy medium saucepan over medium heat. Add brown sugar, cream and corn syrup. Boil 1 minute. Remove from heat. Mix in rum. Cool slightly. (Can be made 1 day ahead. Cover and refrigerate. Rewarm before using.)

Scoop ice cream into bowls. Spoon warm sauce over ice cream.

English Toffee Ice Cream

2 Heath® bars, coarsely crushed

1 can sweetened condensed milk

1 cup water

2 cups half-and-half

Combine all ingredients and put into an ice cream freezer container. Freeze as per manufacturer's instructions.

Espresso Frozen Pops

2 cups brewed espresso (or 2 cups very strong coffee)
1/2 cup chocolate syrup
6 tablespoons granulated sugar *
2 teaspoons vanilla extract
6 tablespoons milk

* Because granulated sugar may not dissolve easily in frozen pops, substitute liquid sugar (available at grocery stores) for uniform sweetness.

Combine all ingredients in a pitcher. Pour into 8 pop molds. Insert sticks and freeze for 3 to 4 hours or until solid.

Makes 8 servings.

Mexican Mocha Pops

To mixture, add 2 tablespoons Kahlua and 1/4 teaspoon cinnamon.

Raspberry Mocha Pops

Blend mixture with 1 cup raspberry sorbet until smooth. Drop 3 fresh or frozen raspberries into mold, then add mocha mixture.

Orange Mocha Pops

Omit milk and vanilla extract. Add 1/2 cup frozen orange juice concentrate. Blend mixture and pour into molds.

Coco-Mocha Pops

Replace milk with coconut milk. Sprinkle toasted, shredded coconut into molds before pouring in the mixture.

Thai Mocha Pops

Replace sugar and milk with 6 tablespoons sweetened condensed milk.

Fig Ice Cream

This is an old Louisiana recipe.

1 cup granulated sugar

1/4 cup water

1 tablespoon vinegar

Pinch of salt

2 egg whites, stiffly beaten

1 quart crushed, peeled figs

1 1/2 cups milk

Combine sugar, water, vinegar and salt and bring to a boil. Cook to the thread stage (230 degrees F). Pour syrup slowly over egg whites, beating constantly until mixture is thick and smooth. Fold in figs and milk. Pour mixture into an ice cream maker and freeze according to manufacturer's directions.

Makes 3 quarts.

Variation: One (29-ounce) can apricots or any other fruit (crushed and pushed through a sieve) can be used in this recipe, the amount determined by the strength of the fruit.

First Prize Ice Cream

2 cans sweetened condensed milk

5 cups milk

2 cups heavy cream

2 tablespoons vanilla extract

1/2 teaspoon salt

3 cups favorite fresh fruit

Mix all ingredients together in freezer can, and freeze according to manufacturer's instructions.

Makes 4 quarts.

Fresh Peach Ice Cream

2 tablespoons unflavored gelatine
3 cups milk, divided
2 cups granulated sugar
1/4 teaspoon salt
6 eggs
1 1/2 cups half-and-half
1 small box vanilla instant pudding
1 tablespoon plus 2 teaspoons vanilla extract
4 cups crushed peaches

Soften gelatine in 1/2 cup cold milk. Scald another 1 1/2 cups milk. Stir in gelatin mixture until dissolved. Add sugar, salt and remaining 1 cup milk.

Beat eggs on high speed of mixer for 5 minutes. Add half-and-half, pudding mix, vanilla extract and gelatine mixture. Blend well. Stir in peaches. Freeze in ice cream freezer according to manufacturer's instructions. Ripen for 2 hours.

Makes 1 gallon.

Fresh Strawberry Ice Cream

6 eggs
2 cups granulated sugar, divided
1 quart milk
1/4 teaspoon salt
1 quart heavy cream
2 teaspoons vanilla extract
4 cups fresh strawberries

Mix eggs thoroughly. Add 1 1/2 cups sugar, milk and salt. Cook saucepan over medium heat, stirring constantly, just until bubbles appear. Cool slightly. Stir in cream and vanilla extract. Crush strawberries with remaining 1/2 cup sugar. Add to custard and pour into ice cream freezer tub. Freeze using 6 parts ice to 1 part ice cream salt or according to freezer directions.

Yields 3 quarts.

Fresh Peach Ice Cream

Using basic recipe, substitute 3 cups mashed peaches for strawberries.

Frozen Lemon Cheesecake Ice Cream

1 cup whole milk

2 tablespoons or more fresh lemon juice

2/3 cup granulated sugar

8 ounces cream cheese, softened and cubed

In a blender, combine all ingredients until smooth. Freeze.

Makes 1 pint.

Frozen Vanilla Custard

1 cup white sugar
1 cup milk
2 eggs, beaten
2 cup heavy cream
1 1/2 teaspoons vanilla extract or 1 vanilla bean, split
1 tablespoon fresh lemon juice

Warm milk in medium saucepan over low heat (if using vanilla bean, infuse for 10 minutes and remove bean). Stir in sugar and beaten eggs. Cook over low heat; stirring continuously, about 15 to 20 minutes. Mixture will thicken and should coat the back of a metal spoon. Remove saucepan from heat and cool completely.

In a chilled medium size bowl, with chilled beaters, whip cream until soft peaks form. (If using vanilla extract add at this time.) Add lemon juice and continue beating at high speed until stiff peaks form.

Gently fold whipped cream into custard and chill in refrigerator at least 8 hours, preferably overnight.

After mixture has been well chilled, stir thoroughly and freeze in ice cream maker according to manufacturer's directions.

Fruit Cake Ice Cream

2 eggs
1/4 cup brown sugar
1 cup milk
1 cup cream
2 1/2 tablespoons marzipan, finely chopped*
1/2 cup finely chopped fruit cake
1 1/2 tablespoons brandy, sherry or rum

Beat eggs and sugar together in a large bowl. Bring milk and cream to simmering point in a saucepan. Pour onto the eggs in a slow steady stream, beating constantly, and continuing to beat until the mixture is very thick and light. Stir in the marzipan or ground almonds, then fold in the fruit cake and brandy, sherry or rum. Spoon the mixture into a container. Cover and freeze until firm.

About 20 minutes before serving, transfer the ice cream to the refrigerator. Serves 6.

* 1 1/2 tablespoons ground almonds may be substituted.

Fruit-Flavored Sherbet

1 envelope Kool-Aid®, unsweetened, any flavor
1 cup granulated sugar
3 cups milk

In a large bowl, dissolve Kool-Aid and sugar in milk mixture (it may appear curdled). Pour into a shallow nonmetal container and freeze for about 2 hours or until partially firm.

Spoon into a large chilled bowl and beat with an electric mixer on medium speed, until smooth but not melted. Freeze until firm.

Make about 6 servings.

Fruit Sherbet

Juice of 4 lemons

Juice of 4 oranges

4 bananas, mashed

1 large can crushed pineapple with juice

3 1/4 cups granulated sugar

4 cups water

2 envelopes plain gelatine

Heat sugar and water and bring to boil. Soak gelatine in small amount of cold water. Add gelatine to boiling water and sugar mixture. Stir well. Cool.

Add fruit and cool water to fill freezer canister. Freeze according to freezer directions.

Makes 1 gallon.

Fudge Ice Cream

6 (1 ounce) squares unsweetened chocolate
2 tablespoons butter
2 cups granulated sugar
1/4 cup light corn syrup
3/4 cup half-and-half
2 eggs
2 teaspoons vanilla extract
1 1/2 cups half-and-half
2 cups whipping cream

In a heavy medium saucepan, melt chocolate and butter over low heat, stirring often. Stir in sugar, corn syrup and the 3/4 cup half-and-half. Stir over medium-low heat until mixture comes to a boil. Simmer 4 minutes without stirring; set aside.

In a small bowl, beat eggs until blended. Stir in the 1/2 cup hot chocolate mixture. Cook and stir over medium heat until slightly thickened, about 1 minute. Cool to lukewarm.

Stir in vanilla extract, the 1 1/2 cups half-and-half and whipping cream. Pour into ice cream canister. Freeze in ice cream maker according to manufacturers directions.

Fudgesicle Ice Cream

1 can sweetened condensed milk
2/3 cup chocolate syrup
2 cups whipping cream

In a large bowl, stir sweetened condensed milk and chocolate syrup.

In another bowl whip the cream until stiff. Fold whipped cream into chocolate mixture.

Line a 9 x 5-inch loaf pan with foil. Pour the mixture into the pan and cover with foil wrap. Freeze for 6 hours or until firm.

Garlic Ice Cream

1 1/2 teaspoons unflavored gelatine
1/4 teaspoon salt (or slightly less)
1/4 cup cold water
2 tablespoons lemon juice
2 cups milk
2 garlic cloves, minced
1 cup granulated sugar
2 cups whipping cream

Soften gelatin in water.

Heat the milk just to a simmer, add sugar and salt and stir to dissolve. Dissolve the gelatin in the hot milk.

Cool, then add the lemon juice and garlic.

Chill in freezer until slushy.

Whip the cream until thick but not stiff, and stir into the mixture. Freeze in a mold or foil covered tray.

Top with strawberry fruit toppings, or fresh fruits.

Ghirardelli's Chocolate Ice Cream

Makes about 1 1/2 quarts.

4 ounces Ghirardelli's bittersweet chocolate, chopped
2 cups half-and-half or light cream
3/4 cup granulated sugar
2 tablespoons all-purpose flour
1/4 teaspoon salt
3 eggs
1 1/2 cups heavy cream
1 1/2 teaspoons vanilla extract

In a heavy medium saucepan, combine the chocolate and half-and-half. Cook over moderate heat, whisking occasionally, until the chocolate is melted and the mixture is smooth, about 5 minutes.

In a small bowl, combine the sugar, flour and salt. Gradually whisk the dry ingredients into the melted chocolate and bring to a boil. Reduce the heat to moderately low and cook, whisking occasionally for 1 minute.

In a medium bowl, whisk the eggs briefly. Slowly whisk in about half of the chocolate mixture, then transfer this mixture to the remaining chocolate in the saucepan. Cook the custard until it's thick, smooth and steaming and reaches about 160 degrees on a candy thermometer.

Remove from the heat and stir in the heavy cream and vanilla extract. Let cool to room temperature, then refrigerate or chill in a water bath until cold.

Pour the custard into an ice cream maker and freeze according to the manufacturer's instructions.

When frozen, transfer the ice cream to a container, cover and freeze for at least 30 minutes before serving. (The ice cream can be made up to 2 days before serving.)

Gooseberry–Marshmallow Ice Cream

**12 large white marshmallows
3/4 cup evaporated milk
1 pound fresh or frozen gooseberries
1/3 cup granulated sugar
2/3 cup cream, whipped
1/4 cup light corn syrup**

Melt marshmallows with evaporated milk in a bowl placed over a pan of warm water, stirring until smooth. In saucepan, cook half the gooseberries in 2 tablespoons water over gentle heat for about 5 minutes or until the skins burst and the fruit softens. Stir in sugar, then strain. Let cool.

Fold in whipped cream and pour into a container. Cover and freeze until firm.

Make a sauce by cooking the remaining gooseberries with corn syrup and 2 tablespoons water in a covered pan over gentle heat until the fruit softens. Pass through a strainer and set aside.

About 45 minutes before serving, transfer the ice cream to the refrigerator. Just before serving, warm the sauce gently if necessary. Spoon ice cream between macaroons and pour sauce over.

Green Tea Ice Cream

1 tablespoon powdered green tea (Mat-cha)

1/2 gallon vanilla ice cream

Mix any amount of powdered green tea into ice cream to serve.

Homemade Creamy Ice Cream

2 small boxes instant pudding
2 cans sweetened condensed milk
Whole or 2% milk
Flavoring of choice

Mix enough regular milk with pudding to dissolve pudding. Stir in sweetened condensed milk until mixed. Add enough regular milk to finish filling container. Turn on freezer and churn until freezer pulls down.

Homemade Southern Ice Cream

Eggless Recipe

2 quarts milk
2 cups whipping cream
2 cups granulated sugar
4 tablespoons vanilla extract
4 Junket Tablets (found in your grocery store)

With Eggs

1 quart whipping cream
1 quart plus 3 cups whole milk
12 egg yolks
4 tablespoons vanilla extract
3 cups granulated sugar
2 teaspoons salt

Eggless Recipe: This is the recipe my mom made and believe me there weren't ever any leftovers. Dissolve junket tablets in cold water. Mix milk, sugar and salt and heat to lukewarm. Add water and junket mixture, chill, add cream, vanilla and freeze. Add any fruit you wish if you don't want plain vanilla.

With Eggs: Scald milk in a large 6 quart saucepan. In a large bowl, beat together egg yolks and salt. Add about 3 cups of the hot milk to the egg yolks slowly while stirring constantly. Then return this mixture to the milk in the pan. Add sugar and keep stirring while cooking at medium heat. When mixture coats the spoon or just starts to boil, remove from heat. In most cases, the mix will be lumpy. Don't worry. Just remember to strain out the lumps when you pour it into the canister.

NOTE: You will have lots of left over egg whites. Use them for Baked Alaska, Lemon Milk Sherbet, or make some meringue shells to serve ice cream in.

This is a delicious, catering-quality custard ice cream. Please notice that it uses a ratio of approximately 2 parts milk to 1 part of cream. By substituting additional cream for some of the milk, it can be made even richer.

Ice Cream Cones

2 egg whites
1/2 cup granulated sugar
1/2 cup all-purpose flour, sifted
3 tablespoons melted sweet butter

Line cookie sheets with wax paper or aluminum foil. Put egg whites in a bowl and whip until stiff. Fold in half the sugar and whip again until stiff. Fold in remaining sugar, then the flour and butter. Drop spoonful of the mixture onto the cookie sheets and bake in oven preheated to 400 degrees F for about 3 to 4 minutes or until light brown round the edges. Carefully remove from the tray with a spatula and mold around lightly greased funnel molds. Let cool, then carefully slip off the molds.

Makes about 14.

Coated Ice Cream Cones

Brush outside of the cones with egg white and dip in colored sprinkles, toasted or colored coconut, very finely chopped nuts or chocolate sprinkles. Or brush the cones with melted semisweet chocolate.

Iced Cappuccino

1 tablespoon gelatine
2 1/2 cups strong black coffee
1 square semisweet chocolate, chopped
1/2 cup granulated sugar
1 cup heavy cream
2 to 3 tablespoons coffee liqueur
Finely-grated chocolate (for garnish)

Dissolve gelatine in a little of the coffee in a bowl. Put chocolate and half the coffee in a saucepan and stir to melt over very low heat. Stir in sugar and gradually stir the mixture into the gelatine. Stir in remaining coffee and chill. Stir in cream and liqueur and pour into a container. Cover and freeze until firm.

About 45 minutes before serving, transfer ice cream to the refrigerator. Serve decorated with grated chocolate.

Serves 6 to 8.

Irish Cream Ice Cream

1 quart half-and-half
1 cup granulated sugar
1/2 cup brown sugar
1/4 cup Irish Crème Liqueur
3 eggs
Milk

Blend together all ingredients, using enough milk to bring the mixture to one-half gallon.

Freeze in an ice cream freezer according to manufacturer's directions. Serve with fresh strawberries and brownies. This freezes as a leftover very well. The liqueur causes it to stay somewhat soft.

Jack Daniel's Chocolate Ice Cream

2 cups whipping cream
2 cups half-and-half
1/3 cup granulated sugar
1/3 cup unsweetened cocoa powder
2 1/2 ounces semisweet chocolate, coarsely chopped
6 eggs, beaten to blend
1/3 cup Jack Daniel's Whiskey

Bring cream and half-and-half to simmer in heavy large saucepan. Add sugar and cocoa and stir until sugar dissolves. Remove from heat. Add chocolate and stir until smooth. Gradually whisk 1/2 cup chocolate mixture into eggs. Return to saucepan. Stir over medium-low heat until mixture thickens and leaves path on back of spoon when finger is drawn across, 10 to 15 minutes.

Strain into bowl set over larger bowl filled with ice. Cool completely, stirring often.

Stir whiskey into custard. Transfer custard to ice cream maker and freeze according to manufacturer's instructions. Freeze in covered container several hours to mellow flavors. If frozen solid, allow to soften before serving.

Jack Daniel's Ice Scream

7 large egg yolks
1 cup granulated sugar
1 cup heavy cream
2 cups cold milk
1 vanilla bean, split
6 ounces chocolate chips
1/2 cup Jack Daniel's Whiskey

Combine egg yolks and sugar in small bowl until smooth and lemon colored. Place cream, milk and vanilla bean in small saucepan over medium heat and bring to boil. Immediately remove from heat and cool slightly. Remove vanilla bean and add a small amount of cream to the yolks, stirring briskly. Slowly add yolks to remaining cream, stirring constantly. Strain through cheesecloth or a fine sieve. Melt chocolate over hot water in the top half of a double boiler or in the microwave. Stir into cream mixture and strain once more. Stir in whiskey and chill. When well chilled, pour into an ice cream maker...you can find these very cheap!

Makes about 1 1/2 quarts.

Jalapeno Ice Cream

1 medium jalapeño or serrano chile
1 cup water
1 3/4 cups granulated sugar
1 1/2 cups milk
1 1/2 cups heavy cream
9 large egg yolks
1 tablespoon framboise or vanilla extract

Quarter the chile lengthwise and remove the seeds, veins, and any remnants of stem. Chop it into 1/4-inch pieces. Place the chopped chile in a small saucepan. Add water and 1 cup of the sugar. Bring to a gentle boil over medium-low heat. Cook for 10 minutes, then remove from the heat and let stand for at least 4 hours.

In a medium-size heavy-bottomed saucepan, combine milk, cream and 1 tablespoon of the sugar. Bring to a scald.

Meanwhile, put remaining sugar (1/2 cup plus 3 tablespoons), egg yolks and framboise or vanilla extract in a large bowl and whisk just to blend. While gently whisking the yolks, drizzle the hot cream mixture into them so that they are gradually warmed up. Return the mixture to the saucepan and set over medium-low heat. Cook, stirring with a wooden spoon and constantly scraping the bottom of the pan, until the custard has thickened slightly and coats the back of the spoon.

Strain the custard through a fine sieve into a bowl and nestle it in a larger bowl of ice. Let cool, stirring occasionally, then transfer to an ice cream maker and freeze according to the manufacturer's instructions.

Drain the chile and add to the soft ice cream. Transfer to a storage container and freeze until firm.

Key Lime Ice Cream

3/4 cup granulated sugar
2 eggs
1/2 teaspoon grated lime peel
1 cup whole milk
1 cup miniature marshmallows
1 cup whipping cream
1/2 cup Key lime juice
2 to 3 drops green food coloring

Combine sugar and eggs, mixing thoroughly. Add lime peel and milk. Cook over medium heat until slightly thickened. Remove from heat and add marshmallows, stirring until melted. Cool

Add Key lime juice and whipping cream to the cooled mixture. Add food coloring as desired. Freeze as per ice cream maker's instructions.

Kool-Aid Ice Cream

2 cups granulated sugar
1 large can crushed pineapple
2 cans sweetened condensed milk
(enough to fill a 1 1/2-gallon freezer)
2 packages unsweetened orange Kool-Aid,
dissolved in small amount hot water
1 1/2 teaspoons orange extract
Eggs

NOTE: Pair the Kool-Aid and extract flavors for a different flavor.

Let sugar and pineapple come to boil a few minutes to melt sugar. Cool. Add Kool-Aid and orange extract. Beat eggs well. Add sweetened condensed milk, pineapple mixture and milk to fill freezer. Do not fill too full. Use finger length for fill line.

Substitute frozen strawberries in place of pineapple using strawberry Kool-Aid and vanilla extract.

Kool-Aid Sherbet

1 cup granulated sugar

1 package unsweetened Kool-Aid

3 cups milk

Dissolve sugar and Kool-Aid in milk. Pour into freezer tray. Freeze until mushy.

Spoon into mixer bowl; beat until smooth. Return to freezer tray. Freeze for at least 2 hours.

Yields 5 to 6 servings.

Kumquat Ice Cream

3/4 pound kumquats, thinly sliced and seeds removed

1 cup water

3/4 cup granulated sugar

1 1/4 cups heavy cream, whipped

1 piece of candied ginger, finely chopped (optional)

Put kumquats, water and sugar in a saucepan; simmer gently until the fruit is soft. This may take 30 minutes but check occasionally.

Purée the fruit with the liquid and let cool. Fold cream into the purée with the ginger, if used. Pour into a container, cover and freeze until firm, beating twice at hourly intervals.

About 30 minutes before serving, transfer the ice cream to the refrigerator. Serve decorated with twisted strips of orange peel and candied ginger.

Lemon Buttermilk Ice Cream

2 cups granulated sugar
6 large lemons
1 quart low-fat buttermilk
1/8 teaspoon salt

Place sugar in a medium-size bowl. Grate the zest (colored part of the peel) of two to three lemons to produce 2 teaspoons of zest. Juice as many lemons as needed to get 1/2 cup lemon juice. Add zest and juice to sugar. Mix well. Add buttermilk and salt. Stir until sugar dissolves. Chill 4 hours or overnight.

Freeze in an ice cream maker according to manufacturer's instructions. Makes 8 (1/2-cup) servings.

Lemon Custard Ice Cream

2/3 cup granulated sugar
2 1/2 cups half-and-half
5 large egg yolks (at room temperature)
Grated zest of 1 large lemon
1/2 cup fresh lemon juice

Combine sugar and half-and-half in a large saucepan and cook over low heat until sugar dissolves, stirring constantly. Set aside.

Beat egg yolks until creamy, then add 1/2 cup of the cream to warm them. Return cream mixture to medium-low heat and stir in the warmed yolks. Cook until the mixture coats the back of a spoon, about 5 minutes.

Remove from heat; stir in the zest and lemon juice. Mix well and allow to cool. Chill.

Pour mixture into an ice cream maker and freeze according to manufacturer's directions.

Makes about 1 1/2 pints.

Lemon Granita

1 cup water
2 cups granulated sugar
1 1/2 cups (about 8 lemons) lemon juice
1 1/2 cups cold water

In a small saucepan, heat 1 cup water with the sugar until sugar is dissolved. Refrigerate until cold. Combine sugar syrup with lemon juice, cold water and blend together thoroughly. Pour into a freezer-safe container, such as a 9 x 13 x 2-inch metal pan. Freeze, stirring and scraping the mixture with a rubber spatula at first, then with the tines of a fork every 30 to 40 minutes until a grainy consistency and completely frozen. This process takes 3 to 4 hours.

Spoon into chilled stemmed glasses or bowls.

Makes 7 cups.

NOTE: For the best flavor, always use freshly squeezed lemon juice.

Lemon Ice Cream

1 3/4 cups evaporated milk, chilled
3/4 cup confectioners' sugar
1/4 pound cream cheese, softened
Finely grated zest and juice of 2 lemons

Put evaporated milk into a bowl and whip until very light. Whip in sugar. Fold in cheese followed by lemon zest and juice. Spoon into a container. Cover and freeze until firm.

About 20 minutes before serving, transfer ice cream to the refrigerator. Serve decorated with lemon slices and mint sprigs.

Lemonade Sherbet

1 (6 ounce) can frozen lemonade concentrate
1 2/3 cups evaporated milk
5 drops yellow food coloring (optional)

Whip evaporated milk until it is stiff and will hold a peak. Add can of frozen concentrate and food coloring; whip until well blended. Turn at once into ice cube trays and freeze.

Makes 2 quarts.

NOTE: Frozen orangeade concentrate may be substituted for the lemonade concentrate if desired.

Lime Daiquiri Sorbet

Makes 1 quart.

2 1/2 cups fresh lime juice (10 to 12 large limes)

Grated zest of 3 limes

1 1/3 cups granulated sugar

1 cup rum

1/2 cup water

Process all ingredients in a blender or food processor fitted with the metal blade. Freeze in an ice cream maker, following manufacturer's instructions.

Lime Ice Cream

3 eggs, separated
1/2 cup granulated sugar
Grated zest and juice of 3 limes
2/3 cup sour cream, beaten
1 1/4 cups cream, whipped
Twisted lime slices (for garnish)

Put egg yolks, sugar and lime juice in a bowl and beat until very thick and light. Beat in sour cream. Fold in whipped cream and lime zest. In another bowl, whip egg whites until stiff but not dry. Fold egg whites into lime mixture. Pour the mixture into a container. Cover and freeze until firm.

About 30 minutes before serving, transfer ice cream to the refrigerator. Serve each portion decorated with a twisted lime slice.

Serves 4 to 6.

Lime Sorbet

3 cups water
1 1/4 cups granulated sugar
3/4 cup light corn syrup
2/3 cup fresh lime juice (4 large or 6 medium limes)
Lime wedges to garnish (optional)

Combine water with sugar and corn syrup in heavy saucepan. Stir over high heat to dissolve the sugar. Bring to a boil. Reduce heat to moderate temperature and let boil for 5 minutes without stirring. Remove from heat and let cool at room temperature.

Stir in lime juice. Pour into metal mixing bowl and put in freeze until firm throughout. Place beaters in freezer to chill.

Remove lime mixture from freezer. Break it up with wooden spoon. Beat on low speed until free of lumps. Return to freezer until firm again. Re-beat with chilled beaters.

The sorbet will keep in the freezer at a smooth consistency for weeks. Lemon juice can be substituted for lime juice and green food coloring can be added. The clear, clean look of the lime sorbet without coloring with a garnish of lime wedges is beautiful.

Yields 4 to 6 servings.

Mandarin Orange Ice Cream

1 cup milk
1/2 cup granulated sugar
3 egg yolks
1 teaspoon vanilla extract
2 cups cream, whipped
1/3 cup roughly crumbled brandy snaps
Approximately 1 pound can mandarin oranges, drained and chopped
3 tablespoons brandy (optional)

In a heavy-based saucepan, gently heat milk to just below boiling point. Beat egg yolks with sugar in a bowl until very thick and light. Stir in milk. Return mixture to the rinsed pan and cook over a low heat, stirring constantly, until thickened. Remove from the heat, stir in vanilla extract and cool, stirring occasionally. Fold cream, brandy snaps, mandarin oranges and brandy, if you are using it, into the custard. Pour mixture into a container. Cover and freeze until firm.

About 30 minutes before serving, transfer ice cream to the refrigerator.

Serves 6 to 8.

Mango Honey Ice Cream

2 eggs
3/4 cup granulated sugar
1/2 cup milk
2 tablespoons honey
1/2 teaspoon ground cinnamon
1/4 teaspoon salt
2 cups whipping cream
1/2 teaspoon vanilla extract
3 (15 ounce) cans sliced mangoes, drained and mashed

Beat eggs in a saucepan; mix in sugar, milk, honey, cinnamon and salt. Heat just to simmering over medium heat, stirring constantly. Cover and refrigerate 1 hour or until cool.

Stir in whipping cream, vanilla extract and mangoes. Freeze according to ice cream maker manufacturer's instructions.

Mango Ice Cream

1 1/2 cups milk
1 1/2 cups heavy cream
1 cup granulated sugar, divided
9 large egg yolks
2 ripe mangoes, peeled and sliced

In a medium heavy-bottom saucepan, combine the milk, cream and 1 tablespoon of the sugar. Bring just to a scald.

Meanwhile, put the remaining sugar (3/4 cup plus 3 tablespoons) and the egg yolks in a large bowl and whisk just to blend. While gently whisking the yolks, drizzle the hot cream mixture into them so that they are gradually warmed up. Return the mixture to the saucepan and set over medium-low heat. Cook, stirring with a wooden spoon (making sure that you are constantly scraping the spoon across the bottom of the pan), until the custard has thickened slightly and coats the back of the spoon. Strain the custard through a fine sieve into a bowl and nestle it in a larger bowl of ice. Cool, stirring occasionally.

Meanwhile, purée the mangoes in a food processor fitted with the metal blade. Whisk the mango purée into the cooled custard. Transfer to an ice cream maker and freeze according to the manufacturer's instructions. Transfer to a storage container and freeze until firm.

Makes about 1 quart. Store for up to 2 weeks in the freezer.

Mango Sherbet

3/4 cup granulated sugar
1 tablespoon lemon juice
Flesh of 2 large mangoes, puréed and strained
1 large egg white
3 tablespoons cream, whipped

Put sugar and 1 1/4 cups water in a heavy-based saucepan and stir to dissolve. Bring to boil and boil for 5 minutes. Remove from heat; stir in lemon juice and let cool.

Stir mango purée into syrup and pour into a shallow metal container. Chill the mixture for 30 minutes the cover and freeze to the slushy stage.

Turn semi-frozen mixture into a bowl and beat well. Return the mixture to the container, cover and freeze until just becoming slushy again. Turn out into the bowl and beat well.

In a separate bowl, whip egg white until stiff but not dry. Fold cream and then the egg white into the mango mixture, spoon back into the container, cover and freeze until firm.

About 30 minutes before serving, transfer the sherbet to the refrigerator.

Serves 4 to 6.

Marcel Desaulnier's Banana Sorbet

Yields 1 3/4 quarts

2 cups water

1 1/2 cups granulated sugar

3 pounds bananas, unpeeled

2 tablespoons fresh lemon juice

Heat the water and sugar in a large saucepan over medium–high heat. Whisk to dissolve the sugar. Bring the mixture to the boil and allow to boil until slightly thickened and reduced to 2 1/4 cups, about 15 minutes.

While the sugar and water are reducing to a syrup, peel the bananas. Smash them to a rough–textured consistency in a stainless–steel bowl, using a slotted spoon (the yield should be about 3 cups). Pour the boiling syrup over the mashed bananas. Cool in an ice water bath to a temperature of 40 to 45°F, about 15 minutes.

When cold, add the lemon juice. Freeze in an ice cream freezer following the manufacturer's instructions. Transfer the semi–frozen sorbet to a plastic container, securely cover the container, then place in the freezer for several hours before serving.

Serve within 3 days.

Maple Walnut Ice Cream

2 1/4 cups whipping cream
1/2 cup granulated maple sugar
1/4 cup maple syrup
1 pinch of salt
1/2 cup chopped walnuts
1/2 cup chopped hard maple sugar

Scald cream, dissolving into it the 1/2 cup maple sugar and 1/4 cup maple syrup (or use 3/4 cup maple syrup) and the salt. Chill overnight in a glass container.

Freeze in a crank ice cream freezer, adding nuts and chopped hard maple sugar before the last 20 cranks. Pack and freeze until hard.

Makes 3 pints.

Margarita Sherbet

1 1/2 cups granulated sugar
3 cups water
1/2 teaspoon grated lime peel
1/2 cup lime juice
1/3 cup tequila
1 egg white
1/4 teaspoon salt

Combine sugar and water in saucepan and boil 5 minutes to make a syrup. Add lime peel during last minute of cooking time. Remove from heat and stir in lime juice. Cool and place in freezer.

When frozen to a thick mush, remove and place in the blender. Add remaining ingredients and blend thoroughly. Refreeze. Serve in salt rimmed glasses.

NOTE: If mixture becomes too hard, whirl in a blender before serving.

Maraschino Ice Cream

1 can evaporated milk, chilled
2 egg whites, beaten
1 (4 ounce) jar maraschino cherries

Blend milk and cherries and their liquid in a blender, only for a moment or two; cherries should not be too well blended.

Thoroughly whip egg whites. Fold in cherry mixture. Freeze to desired consistency. If you like a stronger flavor, add from 1/2 to 1 teaspoon almond extract.

Serves 6.

Marzipan Ice Cream

NOTE: If you can't find vanilla beans, use a high quality vanilla extract.

**1 quart milk
2 cups heavy cream
2 vanilla beans, split in half
1/2 cup granulated sugar
6 large egg yolks, lightly beaten
14 ounces almond paste (marzipan),
cut into 1/4-inch cubes**

In a large heavy saucepan: combine milk, heavy cream, vanilla beans and sugar. Simmer over low heat until the mixture begins to steam (half an hour).

Place beaten egg yolks in a medium bowl. Whisk in a bit of the hot milk mixture. Stir egg/milk mixture back into large saucepan. Continue cooking over low heat, stirring constantly until mixture forms a thin custard (5 to 15 minutes). Remove pan from heat. Scrape the black vanilla seeds inside vanilla beans and mix into custard. Throw away empty vanilla pods. Let the custard cool for 15 minutes.

Fit a food processor with a metal blade. Put diced marzipan into food processor. Add one sixth of the warm custard mixture and pulse until the marzipan softens (4 or 5 times). Add another one sixth and blend until smooth (one minute). Pour marzipan custard mixture into plain custard mixture. Mix well. Pour the mixture into a large pan, or two 9 x 5 x 3-inch pans and freeze the mixture until it is mushy. This will take at least 4 hours, because of the richness of the ice cream.

Empty the ice cream mixture into a large electric mixer bowl, and beat 2 minutes at the highest speed, until fluffy. Pack into a 1/2 gallon plastic freezer container and freeze until semi-firm.

Melon Snow Cones

4 cups seeded watermelon, honeydew or cantaloupe chunks
1/2 cup granulated sugar
2 tablespoons lemon or lime juice

In food processor or blender, puree melon of choice. In small saucepan, heat 1 cup puree and sugar over medium heat, stirring, just until sugar dissolves.

Pour into shallow 8- or 9-inch square metal pan; stir in remaining puree and lemon juice. Freeze. Every 30 minutes, break up crystals with fork as they form at edges of pan; stir frozen parts toward center. Continue until entire mixture is a firm but not solid frozen mass, 3 to 4 hours. Scrape ice with fork to lighten texture. Scoop into paper cones with ice cream scoop.

Makes 3 cups, 8 servings.

Mexican Chocolate Ice Cream

1 cup granulated sugar
Dash of salt
3 cups half-and-half
1 cup heavy cream
4 eggs, beaten
2 teaspoons vanilla extract
3 (1 ounce) squares unsweetened chocolate
1/2 cup granulated sugar
1/2 teaspoon ground cinnamon

Mix the 1 cup sugar, salt and half-and-half in a heavy-bottomed saucepan. Heat to scalding, stirring occasionally and being careful not to boil. Slowly whisk about a cup of the hot half-and-half mixture into the eggs, then slowly whisk the egg mixture back into the saucepan. Cook over medium-low heat, stirring constantly, until the mixture thickens slightly. Remove from heat and stir in vanilla extract.

Melt the chocolate and 1/2 cup sugar in the top of a double boiler over barely simmering water; stir until smooth. Pour the chocolate mixture into the custard; stir until thoroughly blended. Stir in the cinnamon. Chill and process in an ice cream freezer.

Makes about 2 1/2 quarts.

Mexican Fried Ice Cream

3 cups ice cream
2 beaten eggs
1/2 teaspoon vanilla extract
1 teaspoon ground cinnamon
Vegetable oil (for deep-fat frying)
4 1/2 cups sweetened corn flakes or crisp rice cereal, crushed

Place six scoops (about 1/2 cup each) of ice cream in a small pan. Freeze for 1 hour or until firm.

Combine eggs and vanilla extract in a small mixing bowl.

In a pie plate, combine cereal and cinnamon. Dip each frozen ball in egg mixture, then in cereal mixture. Return coated ice cream balls to pan and freeze 1 hour or until firm. Reserve remaining cereal mixture. Cover and chill remaining egg mixture.

Remove coated ice cream balls from the freezer. Dip balls in remaining egg mixture, then roll them in remaining cereal mixture. Return to pan. Cover and freeze for several hours or until firm.

Fry frozen ice cream balls, 1 or 2 at a time, in deep hot vegetable oil (375 degrees F) in a deep fat fryer or heavy saucepan for 15 seconds or until golden brown. Remove with a slotted spoon; drain for a few seconds. Return fried ice cream balls to the freezer while frying the remaining balls. Serve immediately with ice cream topping, if desired.

Mexican Ice Cream

1 cup granulated sugar
1 cup English walnuts
12 macaroons, crumbled into fine crumbs
2 egg yolks
1/4 cup granulated sugar
1 cup whole milk
2 egg whites, stiffly beaten
2 cups cream or half-and-half
1/3 cup granulated sugar
1 teaspoon vanilla or cherry extract

Put the 1 cup granulated sugar into a saucepan over low heat and stir constantly until it is melted. Add walnuts and pour into a shallow buttered pan to harden.

When cold, grate or chop fine. Toast the macaroon crumbs in the oven a few moments.

Make a custard of the egg yolks, the 1/4 cup sugar and the milk. Pour over the stiffly beaten egg whites and let cool.

To the cream or half-and half add the 1/3 cup sugar and beat until thoroughly mixed. Add the custard and flavor with vanilla or cherry extract, then freeze until half frozen.

When half frozen, add the macaroon crumbs and half of the grated walnut mixture and finish freezing. Sprinkle the remaining grated walnuts over the cream at serving time.

Milky Way Ice Cream

2 cups milk
8 regular size Milky Way bars, cut up
6 eggs
1 1/2 cups granulated sugar
2 teaspoons vanilla extract
2 large cans Pet evaporated milk

Mix in top of double boiler milk and Milky Way bars. When bars have melted, set aside from stove and let cool. Beat 6 eggs, add sugar and vanilla extract. Mix well and then add milk and Milky Way mixture. Stir together thoroughly. Pour into gallon ice cream maker. Fill to within two inches from top with milk and freeze.

Mint Sherbet

4 cups granulated sugar
1 bunch fresh mint leaves, washed
7 cups water, divided
Juice of 4 lemons
2 (6 ounce) cans frozen orange juice concentrate, thawed
Dash of green food coloring
1 pint whipping cream, whipped
2 egg whites, stiffly beaten

Heat the sugar, mint leaves and 2 cups of the water until sugar is dissolved. Simmer mixture for 30 minutes, then strain. Cool.

Combine mint syrup with juices, remaining water and green food coloring. Place in freezer container and partially freeze.

Fold together whipped cream and egg whites. Open freezer container and pour in cream mixture. Continue freezing until firm. Serve or pack in plastic containers and store in freezer.

Makes 1 gallon.

Mud Ice Cream

- 2 quarts half-and-half**
- 2 (14 ounce) cans sweetened condensed milk**
- 1 teaspoon vanilla extract**
- 1 large box instant chocolate pudding mix**
- 2 cups chopped pecans**

In a large bowl combine all ingredients. Pour mixture into a freezer and prepare according to the manufacturer's directions.

Non-Dairy Ice Cream

- 1 (1.7 ounce) package instant pudding mix**
- 3 cups non-dairy whip cream**
- 2 cups fat free non-dairy creamer (dry)**
- 1 cup water**
- 1 teaspoon vanilla extract**

Combine ingredients into a large bowl and mix with a hand mixer until smooth. Pour into plastic container and freeze 2 to 3 hours before serving.

Nutty Pistachio Ice Cream

1 cup half-and-half
3/4 cup granulated sugar
1/8 teaspoon salt
2 egg yolks, beaten
1 tablespoon vanilla extract
2 cups heavy cream
1 cup blanched, natural California pistachios, chopped
1 tablespoon finely grated orange peel

Heat half-and-half in saucepan; stir in sugar and salt. Pour a small amount of hot half-and-half into egg yolks, stirring constantly. Return yolk mixture to half-and-half; cook and stir over medium heat about 5 to 10 minutes or until thickened and creamy. Do not boil. Cool. Stir in vanilla extract and heavy cream. Chill. Pour into freezer container; follow manufacturer's directions for freezing. Add pistachios and orange peel when almost frozen; freeze until firm. Allow ice cream to stand at least 2 hours in refrigerator-freezer to mellow flavors.

Blanching Process:

Drop shelled nuts into boiling water, remove from heat and let them soak for about one minute. Drain and rub the pistachios with a clean kitchen towel. To dry, spread on a large baking sheet in an oven preheated to 300 degrees F for 10 to 15 minutes.

Makes 1 1/4 quarts.

Orange Gelatin Ice Cream

Any flavor gelatin may be used for this recipe.

2 cups granulated sugar

5 eggs

2 cups heavy cream

2 small boxes orange gelatin

1 cup boiling water

Beat together sugar, eggs and cream. Dissolve gelatin in the boiling water; cool. Mix all ingredients together and put into freezer can. Add whole milk to fill a 1-gallon freezer to within 2 inches of the top. Freeze as per manufacturer's instructions.

Orange Ice Cream

3 eggs, separated

1/2 cup granulated sugar

2 cups heavy cream, whipped

Finely grated zest and juice of 2 large oranges

Put egg yolks in a bowl. Beat, gradually adding sugar, until very light and thick.

In another bowl, whip egg whites until stiff. Fold cream, orange juice and zest into egg yolks followed by egg whites. Pour the mixture into a container. Cover and freeze until firm.

About 20 minutes before serving, transfer the ice cream to the refrigerator.

Serves 6.

Orange–Pineapple Sherbet

5 (12 ounce) cans orange soda
1 (8 ounce) can crushed pineapple
1 can Eagle Brand condensed milk

Mix together. Put into ice cream freezer. Follow freezer directions, using 2 pounds ice cream salt to ensure hardness.

Palisade Peachy Peach Ice Cream

4 cups finely chopped peaches (in processor)
1/2 cup granulated sugar
2 tablespoons fresh lemon juice
2 tablespoons cornstarch
1 teaspoon salt

Heat above ingredients to boiling. Cook until thickened. Cool completely. Add to cooled mixture and set aside:

1/2 teaspoon almond flavoring

Beat in a separate bowl:
4 eggs until lemon-colored

Add:
1 1/2 pints heavy cream
1 tablespoon vanilla extract

Stir cooled ingredients into egg-cream mixture, and add:

1 cup coarsely chopped peaches

Pour into 1-gallon ice cream freezer. Fill to top with milk.

Papaya Sherbet

2 papayas
1/2 cup orange juice
1 tablespoon orange liqueur
1/2 cup granulated sugar
1/2 teaspoon fresh lemon juice

Remove the seeds and skins from the papayas and dice them. Combine all ingredients in a food processor or blender and mix well, until very smooth. Pour into a refrigerator tray or shallow pan and freeze until sherbet has the consistency of mush.

Remove from freezer and stir vigorously. Refreeze until mush again; repeat stirring. Return to freezer until ready to serve.

Passion Sorbet

Makes 2 to 3 quarts

**2 (14 ounce) cans EAGLE BRAND Sweetened Condensed Milk
(NOT evaporated milk)**

1 (2 liter) bottle or 5 (12 ounce) cans carbonated beverage, any flavor

In electric ice cream freezer container, combine ingredients, mix well. Freeze according to manufacturer's instructions. Freeze leftovers.

Frozen Passion Shakes

In blender container, combine one-half (14 ounce) can EAGLE BRAND, 1 (12 ounce) can carbonated beverage and three cups crushed ice. Blend until smooth. Repeat for additional shakes. Freeze leftovers.

Makes 1 to 2 quarts.

Frozen Passion Pops

Combine 1 (14 ounce) can EAGLE BRAND with 2 (12 ounce) cans carbonated beverage; mix well. Pour equal portions into 8 (5 ounce) paper cold drink cups. Cover each cup with aluminum foil; make a small hole in center of each. Insert wooden stick into each cup. Freeze 6 hours or until firm.

Makes 8 servings.

Paw Paw Ice Cream

3 cups whole milk
3 cups cream or half-and-half
3 cups granulated sugar
3 lemons, juiced
3 oranges, juiced
2 cups mashed paw paws

Mix together milk, cream and sugar. Place ingredients in ice cream freezer and turn until mushy. Add juices of lemons and oranges and mashed paw paws. Turn freezer until frozen, then let stand one hour and pack freezer.

Peach Ice Cream

6 cups mashed peaches
1 cup granulated sugar
3 eggs
1 1/2 cups granulated sugar
2 tablespoons all-purpose flour
1/2 teaspoon salt
1 quart milk
1 cup whipping cream
1 tablespoon vanilla extract

Combine peaches and 1 cup sugar; stir well, and set aside. Beat eggs at medium speed of an electric mixer until frothy. Combine 1 1/2 cups sugar, flour and salt; stir well. Gradually add sugar mixture to eggs; beat until thickened. Add milk; mix well.

Pour egg mixture into a large saucepan. Cook over low heat, stirring constantly, until mixture thickens and coats a metal spoon (about 15 minutes). Remove from heat, and set pan in cold water; stir gently until cool.

Stir in cream, vanilla extract and peaches. Pour mixture into freezer container of a 1-gallon electric freezer. Freeze according to manufacturer's instructions. Let ripen at least 1 hour.

Yields about 1 gallon.

Peach Pit Ice Cream

**1 1/4 pounds ripe unblemished
peaches (about 8 large peaches)**
1/4 cup fresh lemon juice
1 1/2 cups heavy cream
1 1/2 cups milk
3/4 cup granulated sugar
3 large egg yolks (at room temperature)

Peel and pit peaches, reserving peach skins and pits. In a food processor or blender, purée peach flesh with the lemon juice. You should have about 2 1/4 cups of purée. Cover and refrigerate.

Place skins and pits in a large saucepan along with the cream and milk. Simmer, covered, over low heat for 20 minutes, being careful not to let mixture boil. It may look slightly separated because of the acid in the fruit. Stir in sugar to dissolve and remove from the heat.

Whisk yolks and add about 1/2 cup of the hot liquid to warm them. Mix well and pour warmed yolks into the hot mixture, stirring constantly. Return saucepan to the heat and cook until custard coats the back of a spoon, about 8 minutes. Be careful not to let mixture boil as it may cause the custard to curdle.

Press a sheet of wax paper or plastic wrap directly onto the surface of the mixture and allow to cool. When cool, strain and combine with the fruit pulp. Mix and chill.

Pour mixture into an ice cream maker and freeze according to manufacturer's directions.

Makes about 1 quart.

Peach, Apricot or Pear Sorbet

**2 (15 ounce) cans peach halves, apricots, or
pear halves in heavy syrup
1 tablespoon pear schnapps or amaretto (optional)**

Freeze unopened cans of fruit 24 hours.

Remove cans from freezer; submerge in hot water for 1 minute. Open cans; carefully pour any melted syrup into blender or food processor; remove fruit from can; cut into pieces. Add to blender. Process until smooth. Add liqueur; process until combined. Transfer to container. Cover; freeze until ready to serve.

Peach–Pecan Ice Cream

6 eggs
1 1/2 cups granulated sugar
1 can evaporated milk
4 cups half–and–half
1 large can peaches, partially drained
2 tablespoons vanilla extract
1 cup pecans, chopped

Beat together eggs and sugar. Add milk and half–and–half. Fold in peaches, vanilla extract and pecans. Freeze in six–quart ice cream freezer.

NOTE: You may add another can of peaches if you wish.

Peanut Brittle Ice Cream

2 cups half-and-half
2/3 cup firmly packed light brown sugar
3 tablespoons light corn syrup
3 large egg yolks (at room temperature)
2 teaspoons vanilla extract
1 cup coarsely chopped or broken peanut brittle

Combine half-and-half, brown sugar and corn syrup in a medium-size saucepan and cook over medium heat, stirring constantly, until the sugar dissolves completely. Remove from heat.

Beat egg yolks until creamy, then add 1/2 cup of the hot cream mixture, stirring to heat them. Put saucepan back on heat and add warmed yolks, stirring. Continue to cook over medium-low heat until mixture coats the spoon.

Remove from heat, allow to cool, and stir in vanilla extract. Chill and pour into an ice cream maker, and freeze until partially set, about 20 minutes.

Stir in peanut brittle and continue freezing until firm, following manufacturer's directions.

Makes about 1 quart.

Pear Sorbet (Sorbet de Poire)

Canned or fresh pears
Lemon juice
1 3/4 cups granulated sugar
1 cup water
2 egg whites

Blend enough canned or fresh pears, poached with the juice of 1 lemon for 10 minutes, to make 2 cups purée.

Combine sugar and water, and boil 5 minutes. Mix with purée and cool completely.

Beat egg whites until stiff and fold into pear mixture along with the juice of 1 lemon (if more lemon is needed). Freeze in a mechanical freezer tray, stirring as necessary.

Peppermint Ice Cream

1/2 pound peppermint stick candy, broken into pieces

16 large marshmallows

1 cup boiling water

1 pint whipping cream, whipped

1 cup half-and-half

In top of double boiler over hot water melt candy and marshmallows in boiling water. Chill in loaf pan or oblong Pyrex dish in freezer until slightly thickened.

Blend whipped and half-and-half creams. Add to partially frozen mixture. Freeze, stirring once.

Peppermint Rock Ice Cream

16 ounces sweetened condensed milk

1 cup water

1 tablespoon vanilla extract

1/2 cup crushed peppermint

2 cups cream, whipped

Chocolate flakes (for garnish)

Put condensed milk, water and vanilla extract in a bowl and whip until thick and light. Fold in peppermint candy and the whipped cream. Pour the mixture into a container. Cover and freeze until firm.

About 20 minutes before serving, transfer the ice cream to the refrigerator. Serve garnished with chocolate flakes.

Persimmon Ice Cream

3 eggs

1/2 cup granulated sugar (see note)

1/2 teaspoon ground allspice

Pinch of salt

2 cups half-and-half

1 (16 ounce) can sweetened persimmon pulp

1 tablespoon Cointreau

In the top of a double boiler, beat the eggs with a handheld electric just until broken up. Add the sugar, spices, and salt, and beat until well blended; add half-and-half. Cook over simmering water until the mixture is thickened and coats a spoon, about 7 or 8 minutes. Don't let it boil.

Remove from the heat and cool, then refrigerate to chill thoroughly.

Add 1 cup of the persimmon puree to the chilled custard and blend. Transfer the mixture to the chilled canister of an ice cream freezer and freeze according to manufacturer's instructions.

Combine the remaining 1/2 cup of puree with the Cointreau and drizzle a little over each serving of ice cream.

NOTE: Canned persimmon pulp comes sweetened. If you use unsweetened pulp, increase the sugar to 3/4 cup.

Philadelphia Vanilla Ice Cream

1 envelope unflavored gelatine
1/4 cup cold milk
1 3/4 cups scalded milk
3/4 cup granulated sugar
1 pint light cream
1/4 teaspoon salt
2 teaspoons vanilla extract

Soften gelatine in cold milk. Dissolve in scalded (not boiled) milk with the sugar. Stir until dissolved. Combine with the cream, salt and vanilla extract. Pour into refrigerator trays and freeze at coldest freezer setting.

When mixture has frozen about 1 inch from edge, transfer to a chilled bowl. Beat until smooth. Return to trays and continue freezing.

Makes 4 servings.

Pina Colada Granita

Yield: 6 servings

2 1/2 cups pineapple, in 1/2-inch cubes

1 (12 ounce) can cream of coconut

1/2 cup fresh lime juice

1/2 cup fresh orange juice

3 tablespoons dark rum

2 tablespoons Triple Sec

Working in batches, process the pineapple in a food processor for 15 seconds. Transfer to a large bowl. Stir in cream of coconut, lime juice, orange juice, rum and Triple Sec. Cover with plastic wrap and place in freezer overnight.

Working in batches, pulse the frozen mixture in a food processor 10 times, then process until smooth, about 90 seconds. Cover and freeze 2 hours, or until firm.

Pina Colada Ice Cream

**1 (13 ounce) can Milnot®
1 cup whipping cream
2 cups granulated sugar
1 large box vanilla instant pudding
1 (20 ounce) can crushed pineapple
2 tablespoons coconut flavoring
Enough milk to fill a 1-gallon freezer**

Mix all ingredients well. Freeze as per ice cream maker instructions.

Pineapple Ice Cream

2 small boxes regular vanilla pudding
1 quart half-and-half
4 eggs
2 cups granulated sugar
1 teaspoon vanilla extract
1 (#303) can crushed pineapple in heavy syrup
Milk

Cook pudding by package directions using half-and-half instead of milk. While mixture is hot, add beaten eggs, sugar and vanilla extract. Blend until smooth. Add pineapple and syrup and enough milk to bring to the full mark on a 1-gallon freezer canister. Freeze according to manufacturer's directions.

Pineapple Sherbet

Juice of 6 lemons

1 (20 ounce) can crushed pineapple in own juice

1 scant cup granulated sugar

1 quart milk

1 pint light cream

Pour lemon juice over pineapple and its juice. Stir in sugar. Refrigerate until chilled and ready to use. Mix milk and cream and place in ice cream freezer. Freeze 5 to 10 minutes to get milk thoroughly chilled.

Carefully wipe top of freezer container with damp towel so no salt will get into milk when opened. Pour in pineapple mixture. Replace top. Continue to freeze until firm. Yields about 2 quarts.

Pineapple–Marshmallow Ice Cream

1 cup miniature marshmallows

1/2 cup medium dry white wine or unsweetened apple juice

1 2/3 cups canned crushed pineapple, thoroughly drained, syrup reserved

1 1/4 cups cream, whipped

1/4 cup drained maraschino cherries, roughly chopped

Put marshmallows, wine or apple juice and pineapple syrup in a saucepan over low heat, stirring constantly, until the marshmallows have dissolved. Let cool.

Fold cream into cooled marshmallow mixture. Pour into a container, cover and freeze to the slushy stage. Beat well in a bowl. Fold crushed pineapple and cherries into the frozen mixture. Return to the container, cover and freeze until firm.

About 20 minutes before serving, transfer the ice cream to the refrigerator. Decorate each portion with pineapple cubes, maraschino cherry halves and frosted mint leaves.

Praline Ice Cream

**1 cup milk
3 egg yolks
1 cup granulated sugar
1 1/4 cups cream, whipped
2/3 cup shelled, unpeeled almonds**

In a heavy-based pan, gently bring the milk to simmering point. Beat the egg yolks and half the sugar together in a bowl until thick and light then gradually stir in the milk. Pour the mixture back into the rinsed pan and cook gently, stirring constantly, until the custard thickens, but do not allow it to boil. Leave to cool. Fold in the cream, spoon into a container, cover and freeze until just firm.

To make the praline, dissolve the remaining sugar in 1/3 cup water in another heavy-based pan. Add the almonds and boil for about 10 minutes until golden brown. Pour onto a cold, oiled surface and leave to set. Place the praline in a thick plastic bag or clean cloth and hit with a rolling pin to break into small pieces.

Beat the ice cream in a bowl, and fold in all but 1 tablespoon of the praline. Spoon the mixture back into the container, cover and freeze until firm.

About 20 minutes before serving, transfer the ice cream to the refrigerator. Serve decorated with the reserved praline.

Serves 4 to 5.

Pralines 'n' Cream Ice Cream

2 cups chopped pecans
2 tablespoons butter, melted
2 cups granulated sugar, divided
6 eggs, beaten
1 (12 ounce) can evaporated milk
1 (5 ounce) can evaporated milk
1 1/3 cups whole milk
1 (14 ounce) can sweetened condensed milk
1 tablespoon vanilla extract
2 cups whipping cream, whipped

Sauté pecans in butter, stirring constantly, about 5 minutes or until toasted. Set aside to cool.

Combine 1 cup sugar, eggs, evaporated milk, and milk in a large saucepan. Cook over medium heat, stirring constantly, 20 minutes or until mixture reaches 160 degrees F (do not boil). Remove from heat; let cool. Stir in sweetened condensed milk and vanilla. Cover and chill at least 1 hour.

Fold in whipped cream.

Place remaining 1 cup sugar in a small saucepan; cook over medium heat, stirring mixture constantly, until sugar dissolves and forms a smooth liquid. Stir in the sautéed pecans. (Mixture may form lumps.)

Stir pecan mixture into custard; break apart pecan lumps. Pour into freezer can of a 5–quart hand–turned or electric freezer. Freeze according to manufacturer's instructions. Let ripen at least 1 hour.

Pumpkin Ice Cream

1 cup cooked or canned pumpkin (not pumpkin pie filling)

1/4 teaspoon pumpkin pie spice

1 quart vanilla ice cream, softened

Gingersnaps (optional)

In medium bowl, mix the pumpkin and spice until well blended. Stir in ice cream. Freeze until ready to serve. Garnish with gingersnaps if desired.

Yields 4 to 6 servings.

Rainbow of Sorbets

Freeze unopened can of fruit until frozen solid, at least 18 hours.

Submerge unopened can in hot water 1 to 2 minutes. Open can and pour syrup into food processor bowl. Remove other end of can and turn fruit out onto cutting surface. Cut into 1-inch slices, then cut into chunks and add to processor bowl. Process, pulsing on and off, until smooth. Add remaining ingredients and process just to blend thoroughly. Serve immediately or spoon into bowl, cover and freeze until ready to serve, up to 8 hours.

Combinations

1 (16 ounce) can sliced or halved pears in heavy syrup
2 tablespoons Poire William liqueur

1 (16 ounce) can sliced or halved peaches in heavy syrup
2 tablespoons bourbon

1 (20 ounce) can crushed pineapple in heavy syrup
3 tablespoons dark rum
2 tablespoons canned cream of coconut

1 (16 ounce) can apricot halves in heavy syrup
2 tablespoons amaretto

1 (17 ounce) can plums in heavy syrup
4 tablespoons creme de cassis
1/4 teaspoon cinnamon

NOTE: Plums must be opened and pitted, then returned to can or put into another container before freezing.

1 (17 ounce) can figs in heavy syrup
2 tablespoons Marsala or sambuca

1 (16 ounce) can grapefruit sections in heavy or light syrup
2 tablespoons dark rum or triple sec

1 (11 ounce) can Mandarin oranges in heavy or light syrup
2 tablespoons Grand Marnier

1 (15 ounce) can blueberries in heavy syrup
2 tablespoons creme de Cassis or white creme de menthe
1 tablespoon lemon juice

Most recipes make about 1 1/2 to 1 3/4 cups sorbet.

Raspberry–Banana Ice Cream

3 (3 ounce) boxes raspberry gelatin
3 to 4 medium size bananas
2 cups granulated sugar
2 cans Pet milk
Whole milk (to fill if needed)

Custard

1 quart milk
1 cup granulated sugar
3 egg yolks, beaten
2 tablespoons cornstarch
Dash of salt

Mix sugar, egg yolks, cornstarch and salt, adding a little milk to make a smooth paste. Bring 1–quart of milk to boiling point and pour paste in slowly, stirring constantly and cooking only long enough to coat the spoon. Remove from heat, cool and refrigerate until cold.

Dissolve in a little boiling water (1/2 cup) the raspberry gelatin. Mash bananas. When ready to freeze, pour the cold custard into 1/2 gallon freezer; add raspberry gelatin, mashed bananas, 2 cups sugar and 2 cans Pet milk, filling to 3/4 full with needed amount of whole milk. Last, fold in the stiffly beaten egg whites.

Raspberry Creamsicles

1 pint raspberries
1/2 cup granulated sugar
1 1/4 cups water
1/2 cup cream (heavy or light)
1 tablespoon lemon juice
1 cup vanilla yogurt
8 (5 ounce) waxy paper cups
8 Popsicle sticks

In a blender, puree 1 pint of the raspberries with the sugar and water. Then use a jelly bag or sieve to strain out the seeds (this should yield about 2 cups of pulp).

Transfer 2/3 cup of the raspberry puree into a separate container, add the cream, and whisk well to mix. Meanwhile, have your child stir the lemon juice into the rest of the raspberry puree. Now you should have two containers of raspberry sauce — one that's deep red and another that's creamy pink. Chill both sauces.

In a bowl, stir together the vanilla yogurt and the remaining raspberries (another good job for kids). Pour the mixture into the paper cups until they are about half full. Set the cups in an 8– inch square pan (for ease in transferring them in and out of the freezer). Cover each cup with aluminum foil and poke a Popsicle stick straight through the center of the foil and into the mixture. Freeze until set (about 2 hours).

Remove the foil and pour a layer of the deep red puree on top of the frozen yogurt. Freeze again until solid (about 2 hours). Finally, pour a layer of the raspberry cream mixture into each cup and freeze until solid.

To serve, peel the cups away from the creamsicles.

Makes 8 creamsicles.

Blackberry Frozen Yogurt

Serves: 6

2 cups fresh or frozen unsweetened blackberries
or 1 (16 1/2 ounce) can blackberries , drained
1/3 to 1/2 cup granulated sugar
1 teaspoon unflavored gelatin
1/2 cup skim milk
1/4 cup water
1 (8 ounce) carton plain nonfat yogurt
1 tablespoon finely shredded orange peel
1/4 cup orange juice

Thaw berries, if frozen. Meanwhile, in medium saucepan combine sugar and gelatin; stir in milk and water. Heat just till gelatin dissolves. Set aside to cool.

In a food processor bowl process berries till smooth. Press through sieve; discard seeds. Stir berry puree, yogurt, orange peel, and orange juice into gelatin mixture.

Turn into a 2–quart electric ice–cream freezer. Freeze according to manufacturer's directions. (Or, pour into a 9 x 5 x 3–inch pan. Cover; freeze about 6 hours. Break into chunks. Transfer to a chilled bowl. Beat with an electric mixer till smooth but not melted. Return to cold loaf pan. Cover; freeze about 8 hours.)

Raspberry Ice

**4 cups fresh raspberries or thawed
and drained frozen raspberries***
1 (7 ounce) jar Marshmallow Crème
1 tablespoon lemon juice
1 teaspoon grated lemon peel

Place raspberries in blender or food processor container fitted with steel blade; cover. Blend until smooth. Gradually add raspberries to Marshmallow Crème, beating with electric mixer until well blended. Blend in juice and peel. Freeze for 2 hours or until almost firm.

Break up mixture with spoon. Beat with electric mixer until smooth; refreeze 4 to 6 hours or until firm.

Makes 6 to 8 servings.

*** Also try strawberry–banana, strawberry or watermelon ice.**

Raspberry Ice Cream

1 small box raspberry gelatin
1/2 cup boiling water
1 (10 ounce) package frozen raspberries, thawed and sieved
2 eggs
1 cup whipping cream
1 (3 3/4 ounce) box instant vanilla pudding mix
2/3 cup granulated sugar
2 teaspoons vanilla extract
1 quart milk

Dissolve raspberry gelatin in boiling water. Stir in sieved raspberries.

Beat eggs. Add whipping cream, dry pudding mix, sugar and vanilla extract. Stir into raspberry mixture. Pour into 1 gallon ice cream freezer container. Add milk and stir until blended. Freeze according to freezer manufacturer's directions.

Makes 2 quarts.

Raspberry Popsicles

1 (10 ounce) package frozen raspberries

1/2 cup dairy sour cream

1 cup heavy cream

1/2 cup miniature marshmallows

Thaw raspberries; blend raspberries with dairy sour cream. Fold in heavy cream (whipped) and marshmallows. Spoon mixture into popsicle containers or small drinking cups. Insert wooden sticks. Freeze until firm.

Raspberry Sorbet

2 cups water
1 cup granulated sugar
1 (10 ounce) package frozen raspberries
1/3 cup lemon juice
Pinch of salt
1 to 2 tablespoons Kirsch

Combine water and sugar in saucepan. Stir over high heat to dissolve the sugar. Bring to a boil; reduce heat and let boil for 5 minutes without stirring. Remove from heat and let cool at room temperature. Strain juice from berries to make 2/3 cup; discard berries. Stir in lemon juice and salt. Pour into a shallow 9-inch square metal pan. Place in freezer and freeze until firm throughout.

Remove from freezer. Break up with a wooden spoon; beat with mixer or in food processor until free of lumps. Stir in Kirsch. Freeze until firm again.

Rhubarb Ice

4 cups rhubarb, diced
2 cups water
2 cups granulated sugar
Chilled ginger ale

Combine water and sugar in a large saucepan. Add rhubarb to boiling syrup and cook until tender. Strain gently through a colander and freeze juice in ice cube trays.

To serve, break rhubarb ice up into a mush and spoon into glasses. Top with chilled ginger ale.

Makes enough to fill 12 punch cups.

Rich Vanilla Ice Cream

3 cups heavy cream
1 cup whole milk
3/4 cup granulated sugar
2 tablespoons (yes, tablespoons, not teaspoons!) vanilla extract
5 egg yolks

Heat cream, milk and sugar in heavy saucepan, stirring until sugar dissolves. Add egg yolks by adding some mixture to eggs to dilute, and then adding diluted eggs to rest of pan (adding straight will cook them and make for lumpy cream).

Whisk constantly over medium heat until mixture coats the back of a spoon (seems to take forever, about 10 minutes?). DO NOT LET BOIL (or it will curdle). Strain, if you want, and add vanilla extract (I never strain, it comes out fine). Cool completely in refrigerator.

Freeze according to manufacturers instructions.

Makes about 1 quart. (Double this if using the hand crank – it has a much larger capacity.)

Rocky Road Ice Cream

2 ounces unsweetened chocolate
1 (14 ounce) can sweetened condensed milk
1 cup water
2 cups whipping cream
1 cup chopped walnuts
1 teaspoon vanilla extract
1 1/3 cups miniature marshmallows, halved

In a medium saucepan melt the chocolate over medium–low heat. Gradually stir in milk till combined. Gradually stir in water. Remove from heat. Pour half of the mixture into a blender container; cover and blend until smooth. Transfer to a bowl. Repeat with other half of mixture. Cover surface with plastic wrap and chill thoroughly.

Stir in whipping cream, walnuts and vanilla extract. Freeze in a 4– or 5–quart ice–cream freezer according to the manufacturer's directions. Stir in marshmallows before ripening. Ripen 4 hours.

Makes about 1 quart (8 servings).

Rose Petal Ice

2 cups milk
1 cup granulated sugar
1 cup organic rose petals*
1/2 cup whole, skinless almonds
3 drops natural red food coloring

*** If you use roses from the garden, make sure they have not been sprayed with insecticides.**

In a heavy-bottom saucepan, heat milk, sugar and rose petals (reserving a few for garnish) over moderate heat until almost boiling. Purée mixture in a blender with almonds.

Add natural food coloring and strain. Chill thoroughly and process in an ice cream maker.

Serve in chilled glasses with a few fresh petals to garnish.

Rum–Raisin Ice Cream

1 cup dark raisins
1/3 cup dark rum
2 1/2 cups half–and–half
2/3 cup firmly packed light brown sugar
1/2 teaspoon ground cinnamon

The night before making, mix raisins and rum and let raisins soak until the liquid is absorbed.

Combine half–and–half and brown sugar in a large saucepan and simmer over low heat, stirring until sugar is dissolved. Let cool, then stir in cinnamon. Chill.

Just before freezing, stir in raisins, reserving any rum that was not absorbed. Pour mixture into an ice cream maker and freeze until almost firm. If you have any leftover rum, add it now. Otherwise, continue freezing until firm according to manufacturer's instructions.

Makes about 1 1/2 pints.

Sisters of Lourdes Hospital Ice Cream with Variations

4 whole eggs
3 cups granulated sugar
1 (13 ounce) can evaporated milk
3 pints half-and-half *
Vanilla extract

Beat together the above ingredients. Add ingredients listed under one of the following variations:

Peach

To the basic recipe add 6 or 7 finely chopped (or put in blender) ripe peaches.

Banana

To the basic recipe add 3 mashed, ripe bananas.

Chocolate

In the basic recipe substitute 1 can Hershey's® syrup for 1 cup of sugar.

Chocolate Chip

Partially freeze chocolate ice cream, then add 1/2 cup finely grated baking chocolate, chocolate candy bar or chocolate chips.

Cherry

To the basic recipe add 1/4 cup finely chopped maraschino cherries and 2 tablespoons cherry juice.

Coffee

Add 2 tablespoons instant coffee powder to the basic recipe and freeze.

Peppermint

Crush 1/2 pound peppermint candy. Soak in milk for 2 hours and add to basic recipe. Freeze.

Praline

Crumble 6 pralines into basic recipe and freeze.

Strawberry

To the basic recipe add 1 1/2 cups strawberries. When this mixture is partially frozen, add 1/2 cup finely chopped strawberries.

* Add only enough half and half in the basic recipe to fill freezer 2/3 full. Freeze as per ice cream maker's instructions.

Sorbet en Casis

2 3/4 cups cold water
1 (1-inch) stick of cinnamon
1 1/2 cups granulated sugar
Pinch of salt
1/4 cup applejack
4 tablespoons lemon juice
1 tablespoon grated orange rind

Combine in a saucepan the cold water, cinnamon, sugar, salt and applejack. Stir until the sugar is dissolved. Bring to the boiling point and boil for 5 minutes without stirring.

Strain the liquid into a saucepan or a large bowl and cool a little. Stir the strained lemon juice and grated orange rind into mixture. Cool thoroughly and chill before freezing.

Spumoni

2 cups whipping cream
2/3 cup sweetened condensed milk
1/2 teaspoon rum extract
1 (21 ounce) can cherry pie filling
1/2 cup chopped almonds
1/2 cup miniature chocolate chips

Combine whipping cream, milk and rum extract in a large bowl; cover and refrigerate for 30 minutes. Remove from the refrigerator and beat just until soft peaks form. Do not over-beat. Fold in the cherry pie filling, almonds and chocolate chips. Transfer to an 8-inch square pan. Cover and freeze for about 4 hours or until firm.

Scoop into dessert dishes and serve.

Straw–Ba–Nut Ice Cream

6 eggs
2 cups granulated sugar
1 (14 ounce) can sweetened condensed milk
1 1/2 teaspoon vanilla extract
1 pint fresh strawberries*, sliced
2 bananas, mashed
1 cup pecans , chopped
8 ounces frozen whipped topping , thawed
Red food coloring (optional)
1 cup milk (approximately)

Beat eggs with electric mixer at medium speed until frothy. Gradually add sugar, beating until thick. Stir in sweetened condensed milk and vanilla extract.

Combine strawberries, bananas, and pecans; fold in whipped topping. Add fruit mixture to egg mixture; stir gently. Add food coloring, if desired, until mixture reaches preferred color. Pour into freezer can of a 1–gallon hand–turned or electric freezer. Add enough milk to fill can three–fourths full. Freeze according to manufacturer's instructions. Let ripen at least 1 hour.

* One 10 ounce bag frozen strawberries, thawed, may be substituted for fresh ones.

Strawberry Cheesecake Ice Cream

2 1/2 cups whole milk, divided
2 egg yolks
4 ounces cream cheese, cubed
3 cups fresh strawberries, finely chopped
1 tablespoon fresh lime juice
1 (14 ounce) can sweetened condensed milk

Combine half of the milk and egg yolks in a small heavy saucepan and stir well with a whisk. Heat milk mixture to 180 degrees F or until tiny bubbles form around edge of pan, stirring frequently (do not boil). Remove mixture from heat. Add cheese, stirring until smooth.

Combine cheese mixture, remaining 1 1/4 cups milk, strawberries, lemon juice and sweetened condensed milk. Stir until very well blended. Cover and chill completely.

Pour mixture into the freezer can of an ice cream freezer, and freeze according to manufacturer's instructions. Spoon ice cream into a freezer-safe container; cover ice cream and freeze 1 hour or until ice cream is firm.

Strawberry Cheesecake Popsicles

3 ounces cream cheese, softened
1/2 cup Miracle Whip light
8 ounces Cool Whip, thawed
2 cups miniature marshmallows
10 ounces frozen sliced strawberries
3/4 cup chopped pecans, toasted

Mix cream cheese and dressing until well blended. Gently stir in whipped topping, marshmallows, strawberries and pecans. Spoon into 5-ounce paper drinking cups; insert wooden stick in center of each cup. Freeze until firm. Remove paper cups from pops before serving.

Strawberry Ice Cream

1 large box vanilla instant pudding

2 cups granulated sugar

4 cups milk

1 cup water

1 (13 ounce) can evaporated milk

2 cups mashed strawberries

Mix pudding and sugar. Add remaining ingredients and let stand 1 hour. Put into an ice cream maker and freeze per manufacturer's instructions.

Strawberry–Almond Ice Cream

4 containers frozen strawberries (juice and all equals 1 quart)

2 eggs

1 cup granulated sugar

3 cups milk

3 cups half–and–half

1/2 teaspoon almond extract

1/2 teaspoon salt

Thaw frozen strawberries. Place cylinder from ice cream freezer in the refrigerator to chill. Beat eggs and sugar until thick. Add milk, half–and–half, almond extract and salt. Blend in strawberries, juice and all. Put cylinder back in refrigerator and chill. Churn–freeze, and let ripen before serving. Remove dasher before ice cream ripens.

Strawberry–Banana Ice Cream

1 small box strawberry gelatin
1 1/2 cups hot water
3 cups granulated sugar
3 pints half–and–half or whipping cream
Juice of 2 lemons
1 package frozen sliced strawberries, partially thawed
3 bananas, mashed
Milk

Mix well the gelatin, water and sugar. Add cream, lemon juice, strawberries and bananas. Add enough milk to finish filling freezer can. Freeze according to freezer directions and allow to set.

One small can crushed pineapple is also good in this.

Sweet Potato Pecan Ice Cream

1 large sweet potato
1/2 cup chopped pecans
1 teaspoon vanilla extract
1/2 teaspoon nutmeg
1 (12 ounce) can evaporated milk
About half a (14 ounce) can sweetened condensed milk
1 1/2 cups granulated sugar
3 eggs, well beaten

Bake sweet potato at 375 degrees F for 45 minutes (until easily pierced by a fork). Let cool, then peel and mash.

Combine potato, pecans, vanilla extract, and nutmeg.

In a separate bowl, blend milk, sugar, and eggs thoroughly. Heat this mixture in a saucepan over medium heat for 5 minutes, but don't let it come to a boil. Chill completely in the refrigerator.

Combine the two mixtures and process in an ice cream machine according to manufacturer's instructions.

Taffy Apple Ice Cream

1 cup granulated sugar
1/2 cup packed brown sugar
2 (12 ounce) cans evaporated milk
1 tablespoon molasses
4 beaten eggs
2 cups whipping cream
3 cups peeled, cored, and finely chopped apple
1 teaspoon vanilla extract
Apple slices
Caramel ice-cream topping

In a medium saucepan combine sugars, milk, and molasses. Cook and stir over medium heat till sugar dissolves; remove from heat. Slowly stir 1 cup of hot milk mixture into beaten eggs, then return to hot mixture in saucepan. Cook and stir over low heat just till bubbling; do not boil. Remove from heat. Cool slightly. Cover and chill.

Stir in cream, chopped apple, and vanilla. Freeze in a 4- or 5- quart ice cream freezer according to manufacturer's directions. Ripen 4 hours.

Garnish with apple slices and caramel topping, if desired.

Makes about 2 quarts (16 servings).

Tangerine Ice Cream

12 tangerines
1/2 cup granulated sugar
2 1/2 cups heavy cream

Finely grate zest from 6 of the tangerines. Mix zest with sugar and half of the cream in a saucepan. Heat gently to dissolve the sugar, then let cool. Squeeze juice from all the tangerines and mix with the sweetened cream.

Whip remaining cream in a bowl until soft peaks form and fold into the sweetened, flavored cream. Pour the mixture into a container and freeze until firm, beating twice at hourly intervals.

About 30 minutes before serving, transfer the ice cream to the refrigerator. Serve decorated with tangerine peel shapes and fresh bay leaves.

"The Best" Chocolate Ice Cream

2 eggs
2 cups granulated sugar, divided
2/3 cup Hershey's® Cocoa
2 tablespoons cornstarch
1/4 teaspoon salt
2 cups milk
1 tablespoon vanilla extract
4 cups light cream
1 cup whipping cream

In a small bowl, combine eggs and 1/2 cup sugar; beat well. In large saucepan, stir together remaining 1 1/2 cups sugar, cocoa, cornstarch and salt; gradually stir in milk. Over medium heat, cook until mixture boils, stirring constantly, for 1 minute. Blend about half of hot mixture into beaten eggs; return hot mixture to saucepan. Blend in vanilla extract, light cream and whipping cream. Refrigerate until cold. Fill ice cream freezer container 2/3 full; freeze according to manufacturer's directions. Remove lid; take out dasher. Pack mixture down; replace lid. Repack in ice and salt. Let stand several hours to ripen.

Chocolate–Marshmallow Ice Cream

After basic recipe is frozen, remove dasher; allow ice cream to ripen one hour. Stir together 2 cups marshmallow creme with 2 tablespoons milk. Gradually add to partially ripened ice cream, swirling gently to marble. If more firm ice cream is desired, allow additional time to ripen.

Chocolate–Peanut Butter Ice Cream

After basic recipe is frozen, remove dasher; allow ice cream to ripen one hour. In small saucepan, stir together 1 1/2 cups Reese's Peanut Butter Chips, 1/2 cup sugar and 1/2 cup milk. Over low heat, stir until blended; cool. Gradually add to partially ripened ice cream, swirling gently to marble. If more firm ice cream is desired, allow additional time to ripen.

Chocolate–Peppermint Ice Cream

After basic recipe is frozen, remove dasher; allow ice cream to ripen one hour. Crush hard peppermint candies to equal 3/4 cup. Gradually add to partially ripened ice cream, swirling gently to marble. If more firm ice cream is desired, allow additional time to ripen.

Toasted Almond Ice Cream

1/4 pound full fat cream cheese, softened
1/2 pound cottage cheese, strained
2 tablespoons ground almonds
2 tablespoons orange or lemon juice
1 cup confectioners' sugar
1/3 cup toasted almonds, finely chopped
1 egg white
Toasted slivered almonds
Coffee sugar crystals

Put the cream cheese and cottage cheese into a bowl and beat until smooth. Beat in the ground almonds and orange or lemon juice and sugar. Stir in the toasted almonds. Whip the egg white until stiff and fold into the mixture. Spoon the mixture into individual dishes. Cover and freeze until firm.

About 30 minutes before serving, transfer the ice cream to the refrigerator and decorate with the slivered almonds and sugar crystals.

Serves 4.

Toasted Coconut Ice Cream

1 1/4 cups canned cream of coconut
1 cup milk
1/2 cup heavy cream
Pinch of salt
1 cup shredded fresh coconut, toasted
plus additional for serving

To toast coconut, spread on a jellyroll pan and place in a preheated 375 degrees F oven. Toast until it turns golden, stirring around occasionally with a large fork.

Combine cream of coconut, milk and cream in a large bowl. Sprinkle salt over mixture and whisk until well mixed. Sprinkle toasted coconut over all and gently fold in. Pour mixture into an ice cream maker and freeze until firm according to manufacturer's instructions. Serve with additional toasted coconut on top if desired.

Tutti-Frutti Ice Cream

2/3 cup raisins
2 tablespoons chopped candied cherries
2 tablespoons chopped candied pineapple
2 tablespoons chopped candied orange peel
1 tablespoon chopped candied angelica
Long strip of lemon peel
4 tablespoons brandy or orange liqueur
4 eggs, separated
1 cup confectioners' sugar, sifted
1 1/4 cups heavy cream, whipped
2 1/2 tablespoons slivered almonds

Soak fruits and lemon peel in brandy or liqueur for at least 4 hours.

Put egg yolks and sugar in a bowl and beat until thick and light. In another bowl, whip egg whites until stiff but not dry. Fold egg whites into egg yolks with the cream. Pour the mixture into a container. Cover and freeze until beginning to become firm around the edges. Remove and discard the lemon peel from the fruits. Mix the fruits, the soaking liquid, and the almonds into the ice cream. Spoon into a 5-cup bowl. Cover and freeze until firm.

About 20 minutes before serving, turn out onto a cold plate and leave in the refrigerator. Decorate with angelica leaves and quartered cherries arranged in the shapes of flowers.

Serves 6 to 8.

Uncle Ed's Refrigerator Ice Cream

3 cups whipping cream
3 cups milk
3 cups granulated sugar
Juice of 3 lemons
Juice of 3 oranges
3 bananas, mashed

Combine cream, milk and sugar. Stir until dissolved. Place in oblong or square freezer container. Freeze about 1/4 hour or until mushy; then add juices and bananas. Mix well. Freeze until firm.

Serves 12.

Vanilla Bean Custard Ice Cream

1 cup milk
2/3 cup granulated sugar
2 vanilla beans, cut in half lengthwise
9 large egg yolks (at room temperature)
2 cups heavy cream

Combine milk, sugar and vanilla beans in the top of a double boiler and heat over barely simmering water. Lightly beat the yolks. When milk mixture is almost to the point of boiling, pour a little into the yolks to warm them. Stir and add a bit more hot milk. Pour warmed yolks into the milk in a slow, steady stream, stirring constantly. Continue to cook, stirring constantly, over hot, not boiling, water until mixture coats the spoon.

Press a sheet of wax paper or plastic wrap directly onto the surface of the custard and allow to cool to room temperature.

Add cream to the custard and refrigerate for several hours.

Just before freezing, remove vanilla beans and scrape their seeds into the mixture. Stir and pour into an ice cream maker and freeze according to manufacturer's instructions. Makes 1 quart.

Vanilla Ice Cream

2 1/2 quarts milk
5 cups granulated sugar
1/2 teaspoon salt
3 packages Knox gelatine
3 heaping tablespoons flour
1 cup cold water
1 pint milk
1 quart heavy cream
2 cans evaporated milk
3 to 4 tablespoons vanilla extract

Mix the 2 1/2 quarts milk, sugar and salt and bring to a boil. Soak gelatin in cold water. Mix flour with enough milk to make a smooth sauce. Stir flour into hot milk, stirring constantly until mixture comes to a boil. Add gelatine and remove from heat. Chill and stir occasionally until it begins to thicken, then add the 1 pint milk, cream, evaporated milk and vanilla extract. Cool 5 to 6 hours before freezing.

Pour into ice cream maker and freeze according to manufacturer's instructions.

Velvet Ice Cream

1 quart milk
2 cups granulated sugar
2 tablespoons cornstarch
4 egg yolks, beaten
1/4 teaspoon salt
1 teaspoon vanilla extract
2 cups heavy cream, whipped
4 egg whites, stiffly beaten

Heat milk to scalding. Mix sugar with cornstarch and egg yolks. Gradually add scalded milk and cook until mixture begins to thicken, stirring constantly. Remove from heat, add salt and flavoring; set aside to cool.

Fold egg whites and whipped cream into cooled custard and freeze.

Makes 4 quarts.

Watermelon Ice

1/2 cup water
3/4 cup granulated sugar
2 tablespoons honey
2 tablespoons fresh lemon juice
1/8 teaspoon red food color
8 cups seedless watermelon chunks
(about a 6 pound watermelon)
1/2 cup chocolate chips (optional)

In a medium saucepan, bring the water, sugar, and honey to a boil over high heat, stirring until the sugar is dissolved. Remove from the heat and let cool.

Stir in the lemon juice and food color. Place half of the watermelon chunks and half of the cooled syrup in a blender jar and puree until smooth. Pour into a 9"x13" baking dish and repeat the process with the remaining watermelon and syrup, adding all the pureed mixture to the baking dish. Cover and freeze for 3 to 4 hours, or until frozen 1 inch around the edges.

Stir well to mix up the ice crystals. At this point, stir in the chocolate chips, if desired. Cover and freeze for 4 to 6 more hours, or until completely frozen.

Using an ice cream scoop, scrape the ice into mounds and serve.

Watermelon Sherbet

4 cusp diced seeded watermelon
1/2 cup granulated sugar
3 tablespoons lemon juice
1 envelope unflavored gelatine
1/4 cup cold water
1 cup skim milk

Combine watermelon, sugar and lemon juice; refrigerate 30 minutes.

Spoon half of mixture into blender container; process until smooth. Repeat with remaining watermelon mixture.

Combine gelatine and cold water in a small saucepan; cook over low heat, stirring constantly, until gelatine is dissolved. Gradually add dissolved gelatine to watermelon mixture, stirring well. Add milk and pour into freezer can of a 1 gallon electric freezer. Freeze according to directions.

Makes 1 quart, about 82 calories per 1/2 cup serving.

Watermelon Sorbet

- 1 1/2 pounds watermelon, weighed without seeds or skin
- 1 1/4 cups granulated sugar
- 2 cinnamon sticks
- 2 tablespoons coriander seeds, crushed
- 3 tablespoons lemon juice

Reduce watermelon flesh to a purée.

In a heavy-based saucepan, dissolve sugar in 2 cups water. Add cinnamon sticks and coriander seeds and boil for 5 minutes. Cover and leave to infuse until cold.

Strain syrup into the watermelon purée and stir in lemon juice. Pour mixture into a container. Cover and freeze until firm, beating 3 times at 45-minute intervals.

About 30 minutes before serving, transfer the sorbet to the refrigerator.

Serves 8.

White Chocolate Ice Cream

- 1 cup heavy whipping cream**
- 1 cup whole milk**
- 1/4 cup granulated sugar**
- 7 eggs, separated**
- 6 ounces white chocolate, chopped (use good quality chocolate, such as Lindt – it should have cocoa butter as one of the top ingredients)**

Combine heavy whipping cream and whole milk in a heavy saucepan with sugar. Bring barely to a simmer. Whisk egg yolks in a medium bowl. Pour hot cream mixture into egg yolks, a few droplets at first, whisking to slowly warm the yolks, then add the cream in a steady stream, continuing to stir. Pour the entire mixture back into the saucepan and cook over medium–low heat, stirring constantly, until the mixture thickens slightly and leaves a clean path on the back of a wooden spoon when you draw your finger across the spoon. (If you have a candy thermometer, monitor the temperature and do not let it exceed 170 degrees F.)

Remove from heat and stir in white chocolate until melted. Strain into a bowl to remove unmelted chocolate and any egg yolk that may have coagulated. Cover and refrigerate until thoroughly chilled

Process in an ice cream maker according to the manufacturer's instructions.

World Famous Philadelphia Vanilla Ice Cream

6 cups light cream

1 1/4 cups granulated sugar

2 (3-inch) vanilla beans, split

1/8 teaspoon salt

In top of double boiler, combine 3 cups cream, sugar, vanilla beans and salt. cook, stirring constantly, for 10 min. Remove bean pods, scraping pulp and seeds into cream. Cool. Add remaining 3 cups cream to the cooled mixture. Mix well. Churn-freeze.