**Banana Cream Pie Ice Cream**

**Directions**
Whisk together the milk, cream, sugar, vanilla, bananas and salt. Pour into the ice cream maker and churn for 40 minutes. Stir in the wafers and freeze for at least 4 hours before serving.

**INGREDIENTS**
- 1 CUP WHOLE MILK
- 2 CUPS HEAVY CREAM
- ¾ CUP SUGAR
- 2 TEASPOONS VANILLA
- ¼ TEASPOON SALT
- 3 RIPE BANANAS, PEELED AND MASHED
- 10 VANILLA WAFERS, BROKEN INTO SMALL PIECES

**YIELD** 8 (1/2 CUP) SERVINGS
**COOKING TIME** 40 MINUTES
**PREP TIME** 10 MINUTES
**TOTAL TIME** 50 MINUTES
Black Forest Chocolate Cherry Ice Cream

**Directions**

Add the cherries to a pot set over low heat. Add the water and sugar and stir for about 10 minutes or until the cherries have broken down. Allow to cool. Note: If cherries are not in season, you can use frozen cherries or even canned cherry pie filling that has been rinsed slightly.

Melt the chocolate in the microwave or in a bowl set over a pot of simmering water. Stir until thoroughly melted and allow to cool slightly. Whisk together the milk, cream, sugar, vanilla and salt. Whisk in the melted chocolate and pour into the ice cream maker. Churn for 40 minutes and stir in the cherries. Freeze for at least 4 hours before serving.

**INGREDIENTS**

- 8 oz. semi-sweet or bittersweet chocolate
- 1 cup whole milk
- 2 cups heavy cream
- ¾ cup sugar
- 2 teaspoons vanilla
- ¼ teaspoon salt
- 1 cup cooked cherries

**For the cherries:**

- 1 cup cherries, pitted
- 1 tablespoon sugar
- 1 tablespoon water

**YIELD** 8 (1/2 cup) servings

**COOKING TIME** 40 minutes

**PREP TIME** 30 minutes

**TOTAL TIME** 1 hour, 10 minutes

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Blueberry Cheesecake Ice Cream

Directions
Add the blueberries, lemon zest, water and sugar to a pot over low heat. Cook, stirring often, for about 10 minutes or until the blueberries soften and break down. Cool completely.

Whisk together the milk, cream, cream cheese, sugar, vanilla and salt. Pour into the ice cream maker and churn for 40 minutes. Add in the blueberry compote and swirl around using a butter knife. Freeze for at least 4 hours before serving.

INGREDIENTS

1 CUP WHOLE MILK
1 CUP HEAVY CREAM
8 OZ. CREAM CHEESE, SOFTENED
¾ CUP SUGAR
2 TEASPOONS VANILLA
¼ TEASPOON SALT

For the blueberry compote:
½ CUP BLUEBERRIES
ZEST OF 1 LEMON
1 TABLESPOON WATER
1 TABLESPOON SUGAR
Ingredients

- 1 CUP WHOLE MILK
- 2 CUPS HEAVY CREAM
- ¾ CUP SUGAR
- ¼ TEASPOON SALT
- 1 TABLESPOON VANILLA BEAN PASTE
- 6 EGG YOLKS
- 10 OREO COOKIES (OR OTHER CHOCOLATE COOKIES), BROKEN INTO SMALL PIECES

Directions

Add the milk, cream, sugar and salt to a pot set over low heat. Stir until the sugar has dissolved. Add the egg yolks and vanilla to a bowl and whisk together. Ladle about a quarter cup of the warm liquid into the egg mixture and whisk to combine. This will raise the temperature of the eggs and keep them from scrambling. Add the egg mixture into the pot and cook, stirring continuously, until the mixture reaches about 170°F and coats the back of a spoon.

Strain the mixture into a container with a tight fitting lid, allow to cool, and refrigerate for at least 4 hours or overnight. Pour into the ice cream maker and churn for 40 minutes. Fold in the cookies and freeze for at least 4 hours before serving.
Honey Vanilla Ice Cream

YIELD 8 (1/2 CUP) SERVINGS
COOKING TIME 10 MINUTES
PREP TIME 10 MINUTES
TOTAL TIME 20 MINUTES

INGREDIENTS

1 CUP WHOLE MILK
2 CUPS HEAVY CREAM
¼ CUP SUGAR
½ CUP HONEY
1 TABLESPOON VANILLA
¼ TEASPOON SALT

Directions

Whisk together the milk, cream, sugar, honey, vanilla and salt. Pour into the ice cream maker and churn for 40 minutes. Freeze for at least 4 hours before serving.
Dairy Free Mango Sorbet

Directions
Add the mangoes, water, lime juice, salt and sugar to a blender and puree until smooth. Pour into the ice cream maker and churn for 40 minutes. Freeze for at least 4 hours before serving.

INGREDIENTS

2 WHOLE MANGOES (OR ABOUT 10 OZ. FROZEN MANGO CHUNKS)
1 1/2 CUPS WATER
2 TABLESPOONS LIME JUICE
1/4 TEASPOON SALT
4 – 6 TABLESPOONS SUGAR (DEPENDING ON HOW SWEET YOUR MANGO IS)
**Mint Chocolate Chip Ice Cream**

**Directions**
Add the cream, milk, sugar, vanilla and salt to a pot over medium low heat. Stir until the sugar has dissolved. Remove from the heat and add the mint. Allow to cool slightly, pour into a container with a tight fitting lid (include the mint) and refrigerate overnight. Strain out the mint, (add the food color here, if using), pour into the ice cream maker and churn for 40 minutes. Stir in the chocolate chips and freeze for at least 4 hours before serving.

**INGREDIENTS**

- 2 CUPS HEAVY CREAM
- 1 CUP WHOLE MILK
- ¾ CUP SUGAR
- 1 TEASPOON VANILLA
- ¼ TEASPOON SALT
- LARGE HANDFUL OF FRESH MINT
- 1 CUP SEMI-SWEET CHOCOLATE CHIPS
- GREEN FOOD COLOR (OPTIONAL)
Peanut Butter Ice Cream

Directions
Whisk together the cream, milk, sugar, vanilla, salt and peanut butter. Pour into the ice cream maker and churn for 30 minutes. Freeze for at least 4 hours before serving.

INGREDIENTS
2 CUPS HEAVY CREAM
1 CUP WHOLE MILK
¾ CUP SUGAR
1 TEASPOON VANILLA
¼ TEASPOON SALT
¾ CUP PEANUT BUTTER
Salted Caramel Ice Cream

**Directions**

To make the caramel, add the sugar to a pot on very low heat and stir continuously until it melts. Be very careful not to burn it. Add the heavy cream (note that the mixture will bubble up). Stir in the butter and salt and continue stirring until all lumps are gone. Cool thoroughly.

Whisk together the milk, cream, vanilla, salt and caramel sauce. Pour into the ice cream maker and churn for 40 minutes. Freeze for at least 4 hours before serving.

**Ingredients**

- 1 CUP WHOLE MILK
- 1 ¼ CUPS HEAVY CREAM
- 2 TEASPOONS VANILLA
- ¼ TEASPOON SALT
- CARAMEL SAUCE

**For the caramel sauce:**

- ¾ CUP SUGAR
- ¾ CUP HEAVY CREAM
- 1 TABLESPOON UNSALTED BUTTER
- ¼ TEASPOON SALT

YIELD: 8 (1/2 CUP) SERVINGS
COOKING TIME: 40 MINUTES
PREP TIME: 20 MINUTES
TOTAL TIME: 1 HOUR
Strawberry Shortcake Ice Cream

**Ingredients**

- 1 CUP WHOLE MILK
- 2 CUPS HEAVY CREAM
- ¾ CUP SUGAR
- 2 TEASPOONS VANILLA
- ¼ TEASPOON SALT
- 1 LB. STRAWBERRIES, SLICED
- 1 SLICE POUND CAKE, CUT INTO ½” PIECES

**Directions**

Whisk together the milk, cream, sugar, vanilla and salt. Pour into the ice cream maker and churn for 40 minutes. Fold in the sliced strawberries and pound cake pieces. Freeze for at least 4 hours before serving.