

The Homemade

ICE CREAM

RECIPE BOOK



ROBIN DONOVAN

OLD-FASHIONED
ALL-AMERICAN TREATS *for*
YOUR ICE CREAM MAKER

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ROCKRIDGE
PRESS

For Cashel

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INTRODUCTION

I spent many of my childhood summers at a hippie summer camp on a self-sufficient family farm in California. Each morning we did chores like tending vegetable gardens, feeding chickens, grooming horses, and milking cows. With a steady supply of fresh dairy and eggs, making ice cream was a common activity, and I spent many a sweltering summer afternoon helping crank an old-fashioned ice and salt-filled ice cream maker. Flavored with fresh fruit harvested from the farm or foraged from the wilderness around it—wild blackberry and huckleberry were my favorites—it was the kind of old-fashioned ice cream that childhood memories are made of. Cold and sweet, rich and creamy, melting onto your hands as you try to lap it up before the hot summer sun turns it into a river running down to your elbows. Just good, old-fashioned, all-natural ice cream.

Even if you never made ice cream yourself as a kid, you probably have memories of a favorite ice cream shop in your hometown. When I wasn't at camp, I craved the ice cream from Swensen's in my hometown. We had a bunch of great ice cream shops to choose from, but the thing that put Swensen's above the competition for me was that it was within walking distance from my house. That and they served Swiss Orange Chip—chocolate ice cream laced with a hint of orange and speckled with dark chocolate chips. My old neighborhood Swensen's is long gone, but that Swiss Orange Chip is legendary. My husband will tell you that the plain chocolate ice cream from Hallmark's in his hometown was the best ice cream ever made. And I bet you have a favorite from your own childhood.

The common thread between these hometown and homemade gems is that they all used top-quality ingredients,

like cream from local dairies, and delivered rich, creamy ice creams in classic flavors. Ice cream has certainly not fallen from favor, and good-quality ice cream can still be found across the country, but today old-fashioned ice cream shops compete with trendy places offering exotic flavors (turmeric fig, anyone?), nondairy “ice creams,” Italian-style gelato and sorbetto, and so on. These are all well and good, but sometimes you just want rich, creamy, old-fashioned ice cream, the kind that reminds you of the sweet, carefree summer days of childhood. In fact, it was probably those cravings that inspired you to get an ice cream maker in the first place.

All the ice cream recipes in this book are custard-based, made with classic flavors and wholesome ingredients. This style of ice cream—characterized by its foundation of cream and eggs— isn’t the quickest or simplest to make, and many people are intimidated by the process when they are new to ice cream making. Ice cream aficionados, though, will tell you that custard-based ice

cream is some of the best. It takes a little time, patience, and practice, but the end result is a rich, creamy ice cream with a velvety mouthfeel that can’t be faked using quicker techniques. The step-by-step instructions in each recipe will lead you through the process. After one or two tries, you’ll find that it’s not nearly as complicated as it seems. And before long, you’ll be using the best ingredients—real dairy cream, whole milk, fresh fruits, and quality add-ins—to re-create the flavors you remember so fondly from childhood and provide intense flavor memories for the children in your life today.

The Homemade Ice Cream Recipe Book is the perfect companion to your electric ice cream maker. The ice cream recipes all use essentially the same starting custard base, so once you master the technique, the possibilities are endless. This book will teach you everything you need to know, from which ice cream maker and other equipment you need to how to find, choose, and prepare the best ingredients and mix-ins—like chunks of nuts and chocolate or sweet,



gooey swirls. You'll even find a handful of recipes for sherbets—a classic frozen dessert made with fruit juice and milk (unlike sorbet, which contains no dairy)—and frozen yogurts, as well as recipes for homemade cones, sauces, and other toppings, plus ice cream sandwiches, pies, cakes, and more.

And the flavors, oh the flavors! On these pages you'll find all of your favorite ice cream flavors, from basics like

classic Vanilla, Chocolate, Chocolate Chip, Coffee, Vanilla Bean, and Strawberry to Butter Brickle, Mint Chip, Rum Raisin, Butterscotch, Gingerbread, Eggnog, Birthday Cake, Strawberry Shortcake, Cotton Candy, and Peanut Butter. I've even included my versions of my own childhood favorites, Blackberry and Swensen's famous Swiss Orange Chip. Let's all scream for ice cream!



one

HOMEMADE ICE CREAM

Ice cream wasn't invented in America, but Americans have embraced it so heartily that calling it an all-American treat seems spot-on. The first frozen dessert was actually served in China as long ago as 200 BC: ice or snow, fetched by slaves from treacherous mountaintops, drizzled with honey and fruit juice as a refreshing treat for the emperor. Throughout the ensuing centuries, frozen desserts popped up across Asia and Europe, but they were expensive and difficult to create, so they remained a delicacy reserved for the wealthy. It would be hundreds of years before society developed methods to make such frozen confections easily and inexpensively. By the middle of the nineteenth century, Americans had access to a steady supply of ice and had invented a hand-cranked device that could be used to transform milk, cream, eggs, and sugar into the frozen dessert that has become an iconic all-American treat.

Since that time, ice cream, in multiple forms, has enjoyed unflagging popularity in the United States. Of course, there are loads of non-ice cream ice creams, like frozen yogurt, sorbet, and gelato. And even when you consider only those that are true ice creams, there are different styles. Philadelphia-style ice cream contains cream, milk, and sugar, but no eggs. Soft-serve ice cream is also devoid of eggs and is thickened with starch or gums. Custard-style ice cream uses a base of cream, sugar, and egg yolks that is heated gently just until the proteins in the egg yolks coagulate. Egg yolks add richness and flavor to an ice cream, and they also serve as a natural emulsifier, giving the end result a uniquely smooth, velvety, and luscious mouthfeel.

In this book, you won't find recipes for gelato or sorbetto, ice milk or sorbet, or nondairy ice cream substitutes. You won't even find eggless Philadelphia-style or soft-serve ice cream. This book is devoted to classic custard-style ice cream made with cream, milk, sugar, and egg yolks. You'll find all your favorite classic ice cream flavors—Mint Chip, Chocolate Chip,

Butter Brickle, Rum Raisin, and even Pink Bubblegum—along with a few more regional favorites that you might never have heard of.

INGREDIENTS

Any ice cream is only as good as the ingredients you use to make it. For the best results, choose the best-quality products available—organic whenever possible, in-season produce, good-quality chocolate and nuts, and pure, all-natural flavorings.

Dairy

Good cream and milk are essential to any ice cream recipe. I prefer to use organic dairy products when possible, but if they aren't available, I just make sure the products do not contain any stabilizers or other ingredients and come from cows that are not treated with growth hormones or antibiotics. Note that some half-and-halves contain stabilizers, which is why I prefer to use a combination of heavy cream and whole milk instead.

Egg yolks

Good-quality egg yolks are another essential ingredient. All the recipes in this book use yolks from large eggs.

Sugar

The sugar called for in these recipes is always granulated sugar unless otherwise noted (some mix-ins or sauces, for instance, may use confectioners' sugar, and brown sugar is substituted for granulated in a few of the ice cream bases).

Extracts

Extracts—vanilla, peppermint, almond, or maple, for instance—used in these recipes are always pure, natural extracts as opposed to artificial flavorings.

HOW YOUR ICE CREAM MAKER WORKS

There are a wide range of home ice cream makers on the market, ranging from old-fashioned hand-cranked models that require ice, rock salt, and a lot of elbow grease to high-end,

fully automated versions with self-contained freezer mechanisms. For the recipes in this book, something in the middle is perfect: an electric counter-top ice cream maker with an insulated steel bowl (most have a capacity of 1½ or 2 quarts) that gets frozen before use, a mixing arm or blade (also called a dasher), and a mechanism to turn the freezer bowl. There are popular models made by Cuisinart and Hamilton Beach. KitchenAid makes an ice cream-making attachment for their stand mixers that works on the same principles. The ice creams in this book were all tested using this type of electric ice cream maker.

Each ice cream maker model is slightly different, so read your user's manual before operating your machine for the first time. Freezing times for the steel bowl and processing times for ice cream may vary depending on which model of ice cream maker you are using. If you have misplaced your instruction manual, look for it on the manufacturer's website. Most instruction manuals are available to view online these days.

Typically, a countertop electric ice cream maker consists of four main parts: a double-walled steel bowl with a coolant solution between the walls, a motorized base that turns the bowl, a paddle or mixing arm, and a cover that holds the paddle in place.

The double-walled steel bowl contains a liquid solution that freezes below 32°F. This bowl must be chilled in the freezer for several hours (ideally at least 24 hours) until the liquid inside is completely frozen solid. Once completely frozen, the coolant maintains this cold temperature, which facilitates quick and even freezing of the liquid you put inside the bowl. Note that some high-end home ice cream makers include self-contained freezing mechanisms, eliminating the need for a prefrozen insulated bowl—the machine itself contains a freezer element that freezes the bowl and, consequently, what's inside.

To freeze your ice cream, pour the chilled ice cream mixture into the frozen steel bowl and place the bowl on the motorized base. Insert the paddle or mixing arm, place the cover on top to hold the paddle in place, and turn on the machine.

The ice cream mixture freezes gradually as it comes into contact with the frozen bowl. The paddle scrapes the frozen ice cream mixture from the sides of the bowl, swirling the frozen mixture to the inside and pushing the not-yet-frozen mixture against the side as the bowl turns. In this manner, the ice cream maker accelerates the rate at which the liquid freezes, aerates the mixture, and prevents large ice crystals from forming.

For most electric ice cream makers, the freezing process is complete within 20 to 30 minutes. At this point, the mixture will have frozen to a consistency similar to soft-serve ice cream and the liquid coolant inside the walls of the steel bowl will have begun to thaw, so processing the ice cream for longer than 30 minutes won't make it any firmer and, in fact, it may begin to soften as the bowl warms up. For a firmer consistency, transfer the mixture to a freezer-safe storage container and freeze it for 2 hours or longer before eating.

EQUIPMENT

All the ice creams in this book are made using the same basic method. Following is a description of the key pieces of equipment you'll need in addition to an ice cream maker. You probably already have many of these items in your kitchen.

Two medium heat-proof mixing bowls

You'll need one heat-proof bowl that can be set over a pot of simmering water (you can use a double boiler if you prefer) to heat the custard base, and a second heat-proof bowl to pour the hot mixture into. I prefer stainless steel bowls because they warm up quickly, are lightweight, and are inexpensive. Glass or ceramic bowls will take longer to heat up than the stainless steel variety. They are also heavier, making them a bit trickier to maneuver.

A wire whisk

for whisking together the eggs, sugar, and cream.

A heat-proof spatula

which you'll use for everything from stirring your custard base to transferring the ice cream mixture into your ice cream maker and from the ice cream maker into a storage container.

A wooden spoon

for stirring the custard base mixture as it heats.

A fine-mesh sieve

for straining the custard base to ensure that your ice cream is perfectly smooth.

Freezer-safe storage containers

to keep your creations cold and ready to serve.

An ice cream scoop

because it's not polite to polish off the whole quart by yourself with a spoon.

A candy thermometer

to check the temperature of your mixture.

CUSTARD-STYLE ICE CREAM STEP-BY-STEP

The ice cream recipes in this book all start with a custard base made of cream, milk, sugar, and egg yolks. While there will be slight variations in some recipes (for instance, brown sugar might be used in place of granulated sugar, or cocoa powder may be added to the cream as it heats), the basic method for making the custard is the same for each recipe.

Each recipe includes step-by-step instructions—including when and how to add the various flavorings and mix-ins—but following is a guide to the basic process of making a custard base, so you can familiarize yourself with this method first.

I recommend using a double-boiler method—heating the ingredients in a heat-proof bowl set over a pot of simmering water—rather than heating the custard in a saucepan directly over heat. Both methods work, but the double-boiler method is less risky,

allowing you to heat the mixture gently and avoid curdling (scrambling) the eggs by cooking them too hot or too fast.

Many recipes for custard-style ice cream call for heating the cream and sugar and then tempering the egg yolks (whisking a small amount of the hot dairy mixture into the egg yolks, continuing to add the hot dairy mixture in a steady stream while whisking constantly, and then heating the egg and cream mixture until it thickens). However, I find it easier to mix the egg yolks into the cream when it is still cold and then heat them slowly together. It's just one less step to worry about, and you don't have to figure out how to pour the hot cream, whisk the yolks, and hold the bowl to keep it from sliding off the counter, all with just two hands.

Ingredients for a basic custard base

- 2 cups heavy cream
- ½ cup plus 2 tablespoons sugar
- 6 large egg yolks
- ¼ teaspoon kosher salt
- 1 cup whole milk



1 Fill a medium saucepan about half full with water and bring it to a simmer over medium heat. Set a medium heat-proof mixing bowl over the simmering water, making sure that the bottom of the bowl doesn't touch the water.

2 In the bowl over the simmering water, whisk together the cream, sugar, egg yolks, and salt. Heat the mixture, stirring constantly to avoid scrambling the eggs, until it thickens enough to coat the back of a wooden spoon and registers between 170°F and 175°F on a candy thermometer, 6 to 8 minutes.

3 Set a fine-mesh sieve over a second medium heat-proof mixing bowl and pour the custard mixture through the sieve into the second bowl. Remove the sieve (discard any solids) and mix in the milk. Stir the mixture for about 5 minutes, until cooled. Cover and refrigerate for at least 2 hours.

4 Transfer the mixture to the freezer bowl of your ice cream maker. Freeze for 20 to 30 minutes according to the manufacturer's instructions, until the mixture is the texture of soft-serve.

5 Transfer to a freezer-safe storage container and freeze for at least 2 hours, or until it reaches the desired consistency.

MORE OR LESS

Most of the ice cream recipes in this book make about 1 quart (4 cups) to 1½ quarts (6 cups) of ice cream. I chose this quantity because it could easily be made in the common countertop ice cream makers, which usually hold 1½ or 2 quarts.

If you'd like to double your ice cream recipe, simply double the ingredients, but first make sure that your ice cream maker can hold double the amount. You can also increase the recipe by 50 percent (for instance, use 3 cups of cream, 1½ cups of milk, and 9 egg yolks) if you like.

If you find recipes from other sources that yield more than your ice cream maker can hold, you can adjust the quantities accordingly, provided that the original recipe includes an easily divisible number of egg yolks.



Unless you have a small (1½-quart) ice cream maker, I don't recommend making less than 1 quart at a time, as the ice cream maker may not be able to churn a smaller quantity effectively. Also, it's just a basic fact that half a quart of ice cream is never enough.

TROUBLESHOOTING

Once you master the basic custard-making technique, you'll be able to run wild with your imagination. But as a beginner, you might run into a few common issues. Here's how to avoid them.

Problem Icy or gritty ice cream.

Fix Faster freezing. Ice crystals form and grow as the liquid ingredients freeze. If you just put your ice cream mix straight into the freezer without churning it, it would take hours to freeze and the result would be a giant block of ice. Churning the mixture as it freezes speeds up the freezing process and keeps the ice crystals tiny, resulting in creamy, smooth ice cream.

As your ice cream churns in the freezer bowl, the mixture that is against the wall of the frozen bowl freezes into tiny ice crystals. Those crystals are quickly scraped off the side by the mixing arm and swirled into the center of the bowl, allowing other bits to freeze against the side. The tiny ice crystals are scraped off the side before they have a chance to grow into big ice crystals, and the churning process facilitates faster freezing.

To prevent large, icy crystals from forming in your ice cream, make sure your insulated bowl is completely frozen before adding your ice cream mix. (I leave my bowl in the freezer for at least 24 hours before attempting a batch of ice cream.) Starting with a very cold mix is also crucial. Chill your ice cream mixture for at least 2 hours before putting it into the machine to freeze. (I like to refrigerate my mix overnight.) Mix-ins, too, should be very cold when they are added, and even the storage container should be frozen before filling. When everything starts out very cold, your ice cream mixture freezes quickly and there will be little time for ice crystals to form.

Problem Too hard to scoop.

Fix Add booze. Since alcohol has a lower freezing temperature than water, adding a bit of alcohol to your ice cream mix lowers the freezing temperature. This means that even when fully churned, not all of the liquid will be frozen solid. Ice cream is a mix of syrupy dissolved sugar and emulsified fat interspersed with tiny air bubbles and ice crystals. When alcohol is added to the mix, the proportion of syrup to ice is higher than without booze,

making the ice cream softer and creamier. All it takes is a tablespoon or two of alcohol—anything from whiskey or rum to a standard vanilla extract—to ensure that your ice cream is super scoopable. Depending on what type of alcohol you use, it can also enhance the flavor.

Problem Too soft.

Fix Start cold. Start with a frozen-solid freezer bowl and a very cold ice cream mixture and mix-ins, churn the mixture for only the amount of time recommended by your ice cream maker's manufacturer (usually 20 to 30 minutes), and give the finished ice cream time to harden up in the freezer before serving.

Note that at the end of the churning time, most ice cream makers will produce a mix that is the texture of soft-serve. After 20 to 30 minutes, though, the coolant that keeps the freezer bowl cold begins to thaw, so

further churning won't make your ice cream any firmer and may, in fact, cause it to soften even more. So once you've churned the ice cream for the amount of time recommended by the manufacturer, transfer the ice cream to a freezer-safe storage container and give it time to firm up in the freezer, at least 2 hours.

Problem Curdled custard.

Fix A blender. If you've overcooked your base or cooked it at too high a temperature, you will end up with what looks like runny scrambled eggs. If there is just a little bit of curdling, straining the mixture through a fine-mesh sieve will take care of it. If the problem is more extensive than that, transfer the custard to a blender and process until smooth, which should take 15 to 30 seconds.

DAIRY-FREE ICE CREAM

The recipes in this book all use real cow's milk and cream, but it is possible to make dairy-free versions of these rich, custard-based ice creams. By swapping in a high-fat, dairy-free milk for the cream and a lower-fat milk substitute for the whole milk, you can make a custard base that is nearly indistinguishable from the dairy-based one.

In place of heavy cream, I like to substitute full-fat coconut milk. My favorite replacement for milk is flax milk because it has a rich flavor and comes closest to approximating the texture of whole milk. You can also experiment with almond milk, soy milk, and other dairy-free milk alternatives.





two

CLASSICS & STANDOUTS

- | | | | |
|----|------------------------|----|------------------------------|
| 24 | Vanilla Ice Cream | 38 | Fresh Ginger Ice Cream |
| 26 | Vanilla Bean Ice Cream | 40 | Chocolate Chip Ice Cream |
| 28 | Coffee Ice Cream | 42 | Mint Chip Ice Cream |
| 30 | Caramel Ice Cream | 44 | Rum Raisin Ice Cream |
| 32 | Butterscotch Ice Cream | 46 | Cookies & Cream
Ice Cream |
| 34 | Maple Ice Cream | 48 | Butter Brickle Ice Cream |
| 36 | Malted Milk Ice Cream | | |

VANILLA

ice cream

Makes 1 quart
Prep: 5 minutes
Cook: 10 minutes
Total Time: 4 hours
and 45 minutes

2 cups heavy cream
½ cup plus
2 tablespoons sugar
6 large egg yolks
¼ teaspoon kosher salt
1 cup whole milk
1½ teaspoons vanilla extract

This is the simplest, most straightforward custard-based ice cream there is, but don't even think of calling it boring. Vanilla's flavor is floral, fruity, and deep—and certainly not bland. It shines in this rich, creamy ice cream, which is ideal in sundaes, banana splits, and ice cream sandwiches or as a topper for everything from chocolate cake to peach-blackberry crisp.

1 Fill a medium saucepan about half full with water and bring to a simmer over medium heat. Set a medium heat-proof mixing bowl over the simmering water, making sure that the bottom of the bowl doesn't touch the water.

2 In the bowl over the simmering water, whisk together the cream, sugar, egg yolks, and salt. Heat the mixture, stirring constantly to avoid scrambling the eggs, until it thickens enough to coat the back of a wooden spoon and registers between 170°F and 175°F on a candy thermometer, 6 to 8 minutes.

3 Set a fine-meshed sieve over a second medium heat-proof mixing bowl and pour the custard mixture through the sieve into the second bowl. Remove the sieve (discard any solids) and mix in the milk and vanilla. Stir the mixture for about 5 minutes, until cooled. Cover and refrigerate for at least 2 hours.

4 Once the custard is thoroughly chilled, transfer the mixture to the freezer bowl of your ice cream maker. Freeze for 20 to 30 minutes according to the manufacturer's instructions, until the mixture is the texture of soft-serve.

5 Transfer the mixture to a freezer-safe storage container and freeze for at least 2 hours, or until it reaches the desired consistency.

***tip** This is a great base recipe for adding mix-ins to. Add chocolate chips, swirls of chocolate or fudge sauce, toffee chips, or crushed hard candies like butterscotch or toffee.*

VANILLA BEAN *ice cream*

Makes 1 quart
Prep: 5 minutes
Cook: 10 minutes
Total Time: 4 hours
and 45 minutes

2 cups heavy cream
½ cup plus
2 tablespoons sugar
6 large egg yolks
¼ teaspoon kosher salt
2 vanilla beans
1 cup whole milk

The only ice cream as delightfully simple as classic vanilla is vanilla bean, which uses plump vanilla beans and the tiny seeds they contain to flavor the rich, creamy base. The vanilla bean is the fruit of a rare and fickle orchid and requires a lengthy and laborious curing process to develop its more than 200 different flavor compounds. By using the whole bean, this ice cream captures every nuance of flavor. You'll never call anything "plain vanilla" again.

- 1 Fill a medium saucepan about half full with water and bring to a simmer over medium heat. Set a medium heat-proof mixing bowl over the simmering water, making sure that the bottom of the bowl doesn't touch the water.
- 2 In the bowl over the simmering water, whisk together the cream, sugar, egg yolks, and salt. Split the vanilla beans lengthwise with a sharp knife and scrape the seeds into the cream mixture. Add the vanilla bean pods to the mixture as well. Heat, stirring constantly to avoid scrambling the eggs, until the mixture thickens enough to coat the back of a wooden spoon and registers between 170°F and 175°F on a candy thermometer, 6 to 8 minutes.

3 Set a fine-meshed sieve over a second medium heat-proof mixing bowl and pour the custard mixture through the sieve into the second bowl. Remove the sieve (discard the solids, including the vanilla bean pods) and mix in the milk. Stir the mixture for about 5 minutes, until cooled. Cover and refrigerate for at least 2 hours.

4 Once the custard is thoroughly chilled, transfer the mixture to the freezer bowl of your ice cream maker. Freeze for 20 to 30 minutes according to the manufacturer's instructions, until the mixture is the texture of soft-serve.

5 Transfer the mixture to a freezer-safe storage container and freeze for at least 2 hours, or until it reaches the desired consistency.

***tip** Choose vanilla beans that are oily to the touch and have a rich aroma. Avoid beans that are not extremely fragrant, have a smoky fragrance, or are dry, brittle, or mildewed.*

COFFEE *ice cream*

Makes 1 quart
Prep time: 5 minutes
Cooking time: 10 minutes
Total Time: 4 hours
and 45 minutes

2 cups heavy cream
½ cup plus
2 tablespoons sugar
6 large egg yolks
¼ teaspoon kosher salt
2 tablespoons ground coffee
1 cup whole milk

Coffee ice cream combines two of the greatest joys in life. Bringing together sweet, creamy ice cream with the bold, bitter bite of coffee makes a treat that children and adults alike can deeply appreciate. If you prefer a stronger coffee flavor, adjust the recipe by adding more coffee and/or reducing the sugar.

1 Fill a medium saucepan about half full with water and bring to a simmer over medium heat. Set a medium heat-proof mixing bowl over the simmering water, making sure that the bottom of the bowl doesn't touch the water.

2 In the bowl over the simmering water, whisk together the cream, sugar, egg yolks, and salt. Stir in the ground coffee and heat, stirring constantly to avoid scrambling the eggs, until the mixture thickens enough to coat the back of a wooden spoon and registers between 170°F and 175°F on a candy thermometer, 6 to 8 minutes.

3 Set a fine-meshed sieve over a second medium heat-proof mixing bowl and pour the custard mixture through the sieve into the second bowl. Remove the sieve (discard the solids) and mix in the milk. Stir the mixture for about 5 minutes, until cooled. Cover and refrigerate for at least 2 hours.

4 Once the custard is thoroughly chilled, transfer the mixture to the freezer bowl of your ice cream maker. Freeze for 20 to 30 minutes according to the manufacturer's instructions, until the mixture is the texture of soft-serve.

5 Transfer the mixture to a freezer-safe storage container and freeze for at least 2 hours, or until it reaches the desired consistency.

tip For the best flavor, choose good-quality coffee in either a medium or dark roast (the darker the roast, the more bitterness you'll add to the flavor of your ice cream) that has been ground to a medium grind. Use decaffeinated coffee if you don't want to keep yourself, or your kids, up all night.

CARAMEL

ice cream

Makes 1 quart
Prep: 5 minutes
Cook: 10 minutes
Total Time: 4 hours
and 45 minutes

1 cup sugar
¼ cup water
2 cups heavy cream, divided
1 teaspoon vanilla extract
6 large egg yolks
¼ teaspoon kosher salt
1 cup whole milk

Caramel is sugar that has been melted and cooked until it turns a deep golden brown color. As the sugar cooks, its flavor transforms from being merely sweet to being deep, rich, and complex. Paired with sweet cream, caramel is absolutely irresistible.

1 In a heavy-bottomed saucepan, mix the sugar and water and heat over medium heat, stirring frequently with a silicone spatula, scraping the melted sugar from the bottom of the pan to prevent burning, until the sugar is melted. Bring the mixture to a boil and cook, swirling the pan, but without stirring, until the mixture turns a deep golden-brown color, 7 to 8 minutes.

2 Carefully add ½ cup of the cream and whisk until smooth; be careful to avoid being burned by the hot steam. Remove the pot from the heat and stir in the vanilla.

3 Fill a medium saucepan about half full with water and bring to a simmer over medium heat. Set a medium heat-proof mixing bowl over the simmering water, making sure that the bottom of the bowl doesn't touch the water.

4 In the bowl over the simmering water, whisk together the remaining 1½ cups of the cream, the egg yolks, and salt. Heat the mixture, stirring constantly to avoid scrambling the eggs, until it thickens enough to coat the back of a wooden spoon and registers between 170°F and 175°F on a candy thermometer, 6 to 8 minutes.

5 Set a fine-meshed sieve over a second medium heat-proof mixing bowl and pour the custard mixture through the sieve into the second bowl. Remove the sieve (discard any solids) and whisk in the milk and the caramel mixture. Stir the mixture for about 5 minutes, until cooled. Cover and refrigerate for at least 2 hours.

6 Once the custard is thoroughly chilled, transfer the mixture to the freezer bowl of your ice cream maker. Freeze for 20 to 30 minutes according to the manufacturer's instructions, until the mixture is the texture of soft-serve.

7 Transfer the mixture to a freezer-safe storage container and freeze for at least 2 hours, or until it reaches the desired consistency.

tip To make Salted Caramel Ice Cream, replace the kosher salt with a flaky sea salt, like Maldon salt, and increase the quantity from $\frac{1}{4}$ teaspoon to $\frac{1}{2}$ to $\frac{3}{4}$ teaspoon, stirring the salt into the caramel along with the vanilla.

BUTTERSCOTCH

ice cream

Makes 1 quart
 Prep: 5 minutes
 Cook: 15 minutes
 Total Time: 4 hours
 and 45 minutes

1 cup (packed)
 light brown sugar
 2 tablespoons unsalted butter
 2 cups heavy cream, divided
 1 tablespoon whiskey
 2 teaspoons vanilla extract
 ¼ teaspoon kosher salt
 6 large egg yolks
 1 cup whole milk

Butterscotch is a flavor full of nostalgia. Remember those butterscotch candies Grandma always had hidden in her pocketbook? While its name suggests that butterscotch either originated in Scotland or contains Scotch whiskey, neither is actually the case. *Scotch* here is likely derived from *scorch*. The candy's distinctive taste is achieved by scorching, or cooking, butter and brown sugar until the mixture is deeply caramelized. That said, a splash of whiskey rarely hurts, and I love to add it here for a little kick and an extra dose of flavor that sets it apart from its close cousin caramel. Serve this addictive ice cream on its own or use it to top a peach pie or chocolate cake.

1 In a heavy-bottomed saucepan, mix the brown sugar and butter and heat over medium heat, stirring frequently with a silicone spatula, scraping the melted sugar from the bottom of the pan to prevent burning, until the butter and sugar are melted and smooth, about 5 minutes. Carefully add ½ cup of the cream and continue to cook over low heat, whisking constantly, until the mixture is smooth, about 4 minutes. Remove the pot from the heat and stir in the whiskey and vanilla.

2 Fill a medium saucepan about half full with water and bring to a simmer over medium heat. Set a medium heat-proof mixing bowl over the simmering water, making sure that the bottom of the bowl doesn't touch the water.

3 In the bowl over the simmering water, whisk together the remaining 1½ cups of the cream, the egg yolks, and salt. Heat the mixture, stirring constantly to avoid scrambling the eggs, until it thickens enough to coat the back of a wooden spoon and registers between 170°F and 175°F on a candy thermometer, 6 to 8 minutes.

4 Set a fine-meshed sieve over a second medium heat-proof mixing bowl and pour the custard mixture through the sieve into the second bowl. Remove the sieve (discard any solids) and whisk in the milk and the butterscotch mixture. Stir the mixture for about 5 minutes, until cooled. Cover and refrigerate for at least 2 hours.

5 Once the custard is thoroughly chilled, transfer the mixture to the freezer bowl of your ice cream maker. Freeze for 20 to 30 minutes according to the manufacturer's instructions, until the mixture is the texture of soft-serve.

6 Transfer the mixture to a freezer-safe storage container and freeze for at least 2 hours, or until it reaches the desired consistency.

***tip** You don't need to use your expensive single-malt scotch for this recipe. Either an Irish whiskey like Jameson or a bourbon like Maker's Mark works well. If you don't keep whiskey in the house as a general rule, head over to the nearest liquor store and pick up one of those little airplane bottles. They're just the thing when you need only a splash.*

MAPLE *ice cream*

Makes 1 quart
Prep: 5 minutes
Cook: 10 minutes
Total Time: 4 hours
and 45 minutes

2 cups heavy cream
6 large egg yolks
¼ teaspoon kosher salt
1 cup whole milk
¾ cup grade B
pure maple syrup
½ teaspoon all-natural
maple flavor

The flavor of maple syrup is so closely associated with pancakes and waffles that this ice cream may manage to convince you that ice cream is a breakfast food after all. A dash of natural maple flavor ensures that the taste is pronounced without overdoing it on sweetness.

1 Fill a medium saucepan about half full with water and bring to a simmer over medium heat. Set a medium heat-proof mixing bowl over the simmering water, making sure that the bottom of the bowl doesn't touch the water.

2 In the bowl over the simmering water, whisk together the cream, egg yolks, and salt. Heat the mixture, stirring constantly to avoid scrambling the eggs, until it thickens enough to coat the back of a wooden spoon and registers between 170°F and 175°F on a candy thermometer, 6 to 8 minutes.

3 Set a fine-meshed sieve over a second medium heat-proof mixing bowl and pour the custard mixture through the sieve into the second bowl. Remove the sieve (discard any solids) and mix in the milk, maple syrup, and maple flavor. Stir the mixture for about 5 minutes, until cooled. Cover and refrigerate for at least 2 hours.

4 Once the custard is thoroughly chilled, transfer the mixture to the freezer bowl of your ice cream maker. Freeze for 20 to 30 minutes according to the manufacturer's instructions, until the mixture is the texture of soft-serve.

5 Transfer the mixture to a freezer-safe storage container and freeze for at least 2 hours, or until it reaches the desired consistency.

tip Choose a flavorful, pure maple syrup, ideally grade B, since it has a stronger flavor than grade A. Look for maple flavor alongside the extracts in the spice or baking section of your supermarket or order it online.

MALTED MILK *ice cream*

Makes about 1½ quarts

Prep: 5 minutes

Cook: 10 minutes

Total Time: 4 hours
and 45 minutes

2 cups heavy cream
½ cup plus
2 tablespoons sugar
⅔ cup malted milk powder
6 large egg yolks
¼ teaspoon kosher salt
1 cup whole milk
2 tablespoons bourbon
1½ teaspoons vanilla extract

Malted milk powder takes a simple vanilla ice cream base and ramps the flavor up to a whole other level. Made from powdered milk and barley malt, malted milk powder adds deep, round caramel notes to the finished product. A splash of bourbon intensifies the effect and keeps the ice cream smooth and creamy. One bite of this ice cream and you'll feel as if you've been transported to a drug-store soda fountain counter in the 1920s.

1 Fill a medium saucepan about half full with water and bring to a simmer over medium heat. Set a medium heat-proof mixing bowl over the simmering water, making sure that the bottom of the bowl doesn't touch the water.

2 In the bowl over the simmering water, whisk together the cream, sugar, malted milk powder, bourbon, egg yolks, and salt. Heat the mixture, stirring constantly to avoid scrambling the eggs, until it thickens enough to coat the back of a wooden spoon and registers between 170°F and 175°F on a candy thermometer, 6 to 8 minutes.

3 Set a fine-meshed sieve over a second medium heat-proof mixing bowl and pour the custard mixture through the sieve into the second bowl. Remove the sieve (discard any solids) and mix in the milk and vanilla. Stir the mixture for about 5 minutes until cooled. Cover and refrigerate for at least 2 hours.

4 Once the custard is thoroughly chilled, transfer the mixture to the freezer bowl of your ice cream maker. Freeze for 20 to 30 minutes according to the manufacturer's instructions, until the mixture is the texture of soft-serve.

5 Transfer the mixture to a freezer-safe storage container and freeze for at least 2 hours, or until it reaches the desired consistency.

***tip** Adding $\frac{3}{4}$ cup chopped, frozen chocolate-covered malted milk balls during the last few minutes of churning only makes this ice cream more addictive.*

FRESH GINGER *ice cream*

Makes 1 quart
Prep: 5 minutes
Cook: 10 minutes
Total Time: 4 hours
and 45 minutes

2 cups heavy cream
1 (4-inch) piece fresh
ginger, peeled and chopped
½ cup plus 2 tablespoons sugar
6 large egg yolks
¼ teaspoon kosher salt
1 cup whole milk
1 teaspoon vanilla extract

Ice cream is usually thought of as a summer treat, but this version, with the kick of fresh ginger, evokes the crisp, cool days of fall. One spoonful and you'll be imagining tree leaves changing to deep auburn and fiery red, the crunch of dried leaves under your feet, and the cozy feeling of a fall afternoon spent inside by the fire. It's the perfect accompaniment to all your favorite seasonal desserts—like apple pie, pear crisp, and pumpkin bread.

1 In a medium saucepan, mix the cream and ginger and bring to just a boil over medium heat. Remove the pan from the heat and let the mixture sit for 1 hour to infuse the cream with the ginger flavor. Strain and discard the ginger pieces.

2 Fill a medium saucepan about half full with water and bring to a simmer over medium heat. Set a medium heat-proof mixing bowl over the simmering water, making sure that the bottom of the bowl doesn't touch the water.

3 In the bowl over the simmering water, whisk together the ginger-infused cream, sugar, egg yolks, and salt. Heat the mixture, stirring constantly to avoid scrambling the eggs, until it thickens enough to coat the back of a wooden spoon and registers between 170°F and 175°F on a candy thermometer, 6 to 8 minutes.

4 Set a fine-meshed sieve over a second medium heat-proof mixing bowl and pour the custard mixture through the sieve into the second bowl. Remove the sieve (discard any solids) and mix in the milk and vanilla. Stir the mixture for about 5 minutes, until cooled. Cover and refrigerate for at least 2 hours.

5 Once the custard is thoroughly chilled, transfer the mixture to the freezer bowl of your ice cream maker. Freeze for 20 to 30 minutes according to the manufacturer's instructions, until the mixture is the texture of soft-serve.

6 Transfer the mixture to a freezer-safe storage container and freeze for at least 2 hours, or until it reaches the desired consistency.

tip For even more ginger flavor, add ½ cup of minced crystallized ginger to the ice cream in the last couple of minutes of churning.

CHOCOLATE CHIP *ice cream*

Makes 1½ quarts

Prep: 5 minutes

Cook: 10 minutes

Total Time: 4 hours
and 45 minutes

2 cups heavy cream

½ cup plus

2 tablespoons sugar

6 large egg yolks

¼ teaspoon kosher salt

1 cup whole milk

½ teaspoons vanilla extract

**1 cup mini semisweet
chocolate chips**

Ice cream doesn't get more classic than rich vanilla ice cream studded with dark chocolate chips. It's the perfect balance between our two greatest loves: vanilla and chocolate.

1 Fill a medium saucepan about half full with water and bring to a simmer over medium heat. Set a medium heat-proof mixing bowl over the simmering water, making sure that the bottom of the bowl doesn't touch the water.

2 In the bowl over the simmering water, whisk together the cream, sugar, egg yolks, and salt. Heat the mixture, stirring constantly to avoid scrambling the eggs, until it thickens enough to coat the back of a wooden spoon and registers between 170°F and 175°F on a candy thermometer, 6 to 8 minutes.

3 Set a fine-meshed sieve over a second medium heat-proof mixing bowl and pour the custard mixture through the sieve into the second bowl. Remove the sieve (discard any solids) and stir in the milk and vanilla. Stir the mixture for about 5 minutes, until cooled. Cover and refrigerate for at least 2 hours.

4 Once the custard is thoroughly chilled, transfer the mixture to the freezer bowl of your ice cream maker. Freeze for 20 to 30 minutes according to the manufacturer's instructions, until the mixture is the texture of soft-serve. Add the chocolate chips during the last few minutes of churning.

5 Transfer the mixture to a freezer-safe storage container and freeze for at least 2 hours, or until it reaches the desired consistency.

tip I like to use mini semisweet chocolate chips since they had just enough crunch and big chocolate flavor to the creamy vanilla.

MINT CHIP *ice cream*

Makes about 1 quart

Prep: 5 minutes

Cook: 10 minutes

Total Time: 4 hours
and 45 minutes

2 cups heavy cream

½ cup plus

2 tablespoons sugar

6 large egg yolks

¼ teaspoon kosher salt

1 cup whole milk

1½ teaspoons

peppermint extract

**½ cup mini semisweet
chocolate chips**

The mint chip ice cream of my childhood was always colored an odd and unnatural bright green. It was, and is, one of my very favorites, although these days I happily forgo the green food coloring to make a more organic-tasting, creamy white treat that's speckled with bits of chocolate and bursting with mint flavor.

1 Fill a medium saucepan about half full with water and bring to a simmer over medium heat. Set a medium heat-proof mixing bowl over the simmering water, making sure that the bottom of the bowl doesn't touch the water.

2 In the bowl over the simmering water, whisk together the cream, sugar, egg yolks, and salt. Heat the mixture, stirring constantly to avoid scrambling the eggs, until it thickens enough to coat the back of a wooden spoon and registers between 170°F and 175°F on a candy thermometer, 6 to 8 minutes.

3 Set a fine-meshed sieve over a second medium heat-proof mixing bowl and pour the custard mixture through the sieve into the second bowl. Remove the sieve (discard any solids) and mix in the milk and peppermint extract. Stir the mixture for about 5 minutes, until cooled. Cover and refrigerate for at least 2 hours.

4 Once the custard is thoroughly chilled, transfer the mixture to the freezer bowl of your ice cream maker. Freeze for 20 to 30 minutes according to the manufacturer's instructions. Add the chocolate chips to the ice cream base during the last few minutes of churning.

5 Once the mixture is the texture of soft-serve, transfer it to a freezer-safe storage container and freeze for at least 2 hours, or until it reaches the desired consistency.

tip Peppermint extract makes it easy to add a blast of mint flavor to your ice cream, but using fresh mint will make it even more divine. Before step 2, mix the cream with 2 cups of chopped fresh mint and process in a blender or food processor until smooth. Proceed with the recipe as written, omitting the mint extract.

RUM RAISIN *ice cream*

Makes about 1½ quarts

Prep: 5 minutes

Cook: 10 minutes

Total Time: 4 hours
and 45 minutes

¾ cup raisins

¾ cup dark rum

2 cups heavy cream

½ cup sugar

2 tablespoons

light brown sugar

6 large egg yolks

¼ teaspoon kosher salt

¼ teaspoon cinnamon

1 cup whole milk

½ teaspoon vanilla extract

The kick of dark rum and plump, rum-soaked raisins make this a special indulgence. Try it as a filling for oatmeal cookie ice cream sandwiches, or serve it over grilled pineapple for a dessert that tastes like a creamy Caribbean cocktail.

1 In a small bowl, mix the raisins and rum. Cover and let sit at room temperature for several hours or, preferably, overnight. Reserve 2 tablespoons of the rum and drain the raisins.

2 Fill a medium saucepan about half full with water and bring to a simmer over medium heat. Set a medium heat-proof mixing bowl over the simmering water, making sure that the bottom of the bowl doesn't touch the water.

3 In the bowl over the simmering water, whisk together the cream, both sugars, egg yolks, salt, and cinnamon and heat, stirring constantly to avoid scrambling the eggs, until the mixture thickens enough to coat the back of a wooden spoon and registers between 170°F and 175°F on a candy thermometer, 6 to 8 minutes.

4 Set a fine-meshed sieve over a second medium heat-proof mixing bowl and pour the custard mixture through the sieve into the second bowl. Remove the sieve (discard any solids) and stir in the milk, vanilla, and the reserved raisins and rum. Stir the mixture for about 5 minutes, until cooled. Cover and refrigerate for at least 2 hours.

5 Once the custard is thoroughly chilled, transfer the mixture to the freezer bowl of your ice cream maker. Freeze for 20 to 30 minutes according to the manufacturer's instructions, until the mixture is the texture of soft-serve.

6 Transfer the mixture to a freezer-safe storage container and freeze for at least 2 hours, or until it reaches the desired consistency.

tip If you don't have time to soak your raisins for hours, place the raisins and rum in a small saucepan and bring to a boil. Remove from the heat and let stand just 45 to 60 minutes. Heating them will help them plump up more quickly.

COOKIES & CREAM

ice cream

Makes 1¼ quarts

Prep: 5 minutes

Cook: 10 minutes

Total Time: 4 hours
and 45 minutes

2 cups heavy cream

½ cup plus

2 tablespoons sugar

6 large egg yolks

¼ teaspoon kosher salt

1 cup whole milk

1½ teaspoons vanilla extract

20 chocolate cookies

**(such as Homemade
Chocolate Wafer Cookies,
page 193, or Oreos), chopped**

Why settle for cookies and milk when you can have cookies and ice cream all in one bowl? In this crowd-pleasing favorite, chocolate cookies add flavor and texture to a creamy vanilla ice cream base.

1 Fill a medium saucepan about half full with water and bring to a simmer over medium heat. Set a medium heat-proof mixing bowl over the simmering water, making sure that the bottom of the bowl doesn't touch the water.

2 In the bowl over the simmering water, whisk together the cream, sugar, egg yolks, and salt. Heat the mixture, stirring constantly to avoid scrambling the eggs, until it thickens enough to coat the back of a wooden spoon and registers between 170°F and 175°F on a candy thermometer, 6 to 8 minutes.

3 Set a fine-meshed sieve over a second medium heat-proof mixing bowl and pour the custard mixture through the sieve into the second bowl. Remove the sieve (discard any solids) and mix in the milk and vanilla. Stir the mixture for about 5 minutes, until cooled. Cover and refrigerate for at least 2 hours.

4 Once the custard is thoroughly chilled, transfer the mixture to the freezer bowl of your ice cream maker. Freeze for 20 to 30 minutes according to the manufacturer's instructions, until the mixture is the texture of soft-serve. Just before turning off the ice cream maker, add the chopped cookies and churn just until they are mixed in.

5 Transfer the mixture to a freezer-safe storage container and freeze for at least 2 hours, or until it reaches the desired consistency.

tip To avoid adding lots of cookie “dust” that will make your ice cream gritty, before adding the chopped cookie chunks, place them into a fine-meshed sieve and shake out the dust over the sink.

BUTTER BRICKLE

ice cream

Makes 1½ quarts

Prep: 5 minutes

Cook: 10 minutes

Total Time: 4 hours
and 45 minutes

4 tablespoons unsalted butter

1 cup (packed)

light brown sugar

2 cups heavy cream, divided

1 teaspoon vanilla extract

6 large egg yolks

¼ teaspoon kosher salt

1 cup whole milk

1 cup crushed toffee bits
(store-bought or Homemade
Toffee Bits, page 196)

Not only is this peculiarly named flavor fun to say, but it's also fun to eat. Each bite is a sensory experience of smooth, caramel ice cream studded with crunchy shards of toffee—like a trip to the ice cream parlor and the candy shop stirred together in a bowl.

1 In a heavy-bottomed saucepan, mix the butter and brown sugar and heat over medium heat, stirring frequently with a silicone spatula, scraping the melted sugar from the bottom of the pan to prevent burning, until the butter and sugar are melted and smooth, about 5 minutes. Carefully add 1 cup of the cream and continue to cook over low heat, whisking constantly, until the mixture is smooth, about 4 minutes. Remove the pot from the heat and stir in the vanilla.

2 Fill a medium saucepan about half full with water and bring to a simmer over medium heat. Set a medium heat-proof mixing bowl over the simmering water, making sure that the bottom of the bowl doesn't touch the water.

3 In the bowl over the simmering water, whisk together the remaining 1 cup of the cream, the vanilla, egg yolks, and salt. Heat the mixture, stirring constantly to avoid scrambling the eggs, until it thickens enough to coat the back of a wooden spoon and registers between 170°F and 175°F on a candy thermometer, 6 to 8 minutes.

4 Set a fine-meshed sieve over a second medium heat-proof mixing bowl and pour the custard mixture through the sieve into the second bowl. Remove the sieve (discard any solids) and mix in the milk and brown sugar mixture. Stir the mixture for about 5 minutes, until cooled. Cover and refrigerate for at least 2 hours.

5 Once the custard is thoroughly chilled, transfer the mixture to the freezer bowl of your ice cream maker. Freeze for 20 to 30 minutes according to the manufacturer's instructions, until the mixture is the texture of soft-serve. Just before turning off the ice cream maker, add the toffee bits and churn until they are well incorporated.

6 Transfer the mixture to a freezer-safe storage container and freeze for at least 2 hours, or until it reaches the desired consistency.

tip To crush the toffee, place it in a sturdy resealable plastic bag and use a rolling pin or another heavy object to crush the candy into small shards.



three CHOCOLATEY FLAVORS

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- 54 Malted Milk Chocolate Ice Cream
- 56 Mocha Fudge Ice Cream
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CHOCOLATE *ice cream*

Makes 1 quart
Prep: 10 minutes
Cook: 10 minutes
Total Time: 4 hours
and 50 minutes

2 cups heavy cream
½ cup plus
2 tablespoons sugar
3 tablespoons unsweetened
cocoa powder
6 large egg yolks
¼ teaspoon kosher salt
4 ounces semisweet
chocolate, finely chopped
1 cup whole milk
½ teaspoon vanilla extract

For some people, nothing beats plain chocolate ice cream. This one is flavored with both cocoa powder and semisweet chocolate, giving it a deep, rich chocolate punch. It's perfect as is, but it can't hurt to dress it up by adding chocolate chips, chopped nuts, or a fudge or caramel swirl.

1 Fill a medium saucepan about half full with water and bring to a simmer over medium heat. Set a medium heat-proof mixing bowl over the simmering water, making sure that the bottom of the bowl doesn't touch the water.

2 In the bowl over the simmering water, whisk together the cream, sugar, cocoa powder, egg yolks, and salt. Heat the mixture, stirring constantly to avoid scrambling the eggs, until it thickens enough to coat the back of a wooden spoon and registers between 170°F and 175°F on a candy thermometer, 6 to 8 minutes.

3 Remove from the heat and add the chopped chocolate, stirring until the chocolate is melted and fully incorporated.

4 Set a fine-meshed sieve over a second medium heat-proof mixing bowl and pour the custard mixture through the sieve into the second bowl. Remove the sieve (discard any solids) and mix in the milk and vanilla. Stir the mixture for about 5 minutes, until cooled. Cover and refrigerate for at least 2 hours.

5 Once the custard is thoroughly chilled, transfer the mixture to the freezer bowl of your ice cream maker. Freeze for 20 to 30 minutes according to the manufacturer's instructions, until the mixture is the texture of soft-serve.

6 Transfer the mixture to a freezer-safe storage container and freeze for at least 2 hours, or until it reaches the desired consistency.

tip I use a semisweet baking chocolate here that is 56 percent cacao. Combined with the unsweetened cocoa powder, this provides deep, dark chocolate flavor. If you prefer a sweeter, milkier chocolate flavor, omit the cocoa powder and use 5 ounces semisweet chocolate.

MALTED MILK CHOCOLATE *ice cream*

Makes about 1½ quarts

Prep: 5 minutes

Cook: 10 minutes

Total Time: 4 hours
and 45 minutes

1½ cups heavy cream

1 cup malted milk powder

⅓ cup sugar

6 large egg yolks

**¼ teaspoon kosher salt,
to taste**

**6 ounces milk
chocolate, chopped**

1½ cups whole milk

½ teaspoon vanilla extract

Many of my childhood Saturdays were spent at the matinee movies. Twenty minutes before the start of the show, my mom would drop me and my brother at the curb, handing us each just enough money for a movie ticket and a treat at the tiny candy shop next door. I always chose malted milk balls, those crunchy, chocolate-covered balls with that toasty, malted milk flavor. They were always gone before the previews ended. This ice cream is every bit as delicious.

1 Fill a medium saucepan about half full with water and bring to a simmer over medium heat. Set a medium heat-proof mixing bowl over the simmering water, making sure that the bottom of the bowl doesn't touch the water.

2 In the bowl over the simmering water, whisk together the cream, malted milk powder, sugar, egg yolks, and salt. Heat the mixture, stirring constantly to avoid scrambling the eggs, until it thickens enough to coat the back of a wooden spoon and registers between 170°F and 175°F on a candy thermometer, 6 to 8 minutes.

3 Remove from the heat and add the chopped chocolate, stirring until the chocolate is melted and fully incorporated.

4 Set a fine-meshed sieve over a second medium heat-proof mixing bowl and pour the custard mixture through the sieve into the second bowl. Remove the sieve (discard any solids) and mix in the milk and vanilla. Stir the mixture for about 5 minutes, until cooled. Cover and refrigerate for at least 2 hours.

5 Once the custard is thoroughly chilled, transfer the mixture to the freezer bowl of your ice cream maker. Freeze for 20 to 30 minutes according to the manufacturer's instructions, until the mixture is the texture of soft-serve.

6 Transfer the mixture to a freezer-safe storage container and freeze for at least 2 hours, or until it reaches the desired consistency.

tip Add $\frac{3}{4}$ cup chopped and frozen malted milk balls to the ice cream base during the last couple of minutes of churning.

MOCHA FUDGE

ice cream

Makes about 1½ quarts

Prep: 15 minutes

Cook: 10 minutes

Total Time: 4 hours
and 55 minutes

FOR THE ICE CREAM

2 cups heavy cream

¾ cup sugar

6 large egg yolks

¼ teaspoon kosher salt

**¼ cup unsweetened
cocoa powder**

2 tablespoons ground coffee

1 cup whole milk

Stir cocoa powder and ground coffee into a plain old custard-based ice cream and you've got a decadent pick-me-up that will satisfy just about any sweet tooth. But why stop there? In this version, a river of chocolate fudge sauce adds luxurious texture and takes it to a whole new level.

TO MAKE THE ICE CREAM

1 Fill a medium saucepan about half full with water and bring to a simmer over medium heat. Set a medium heat-proof mixing bowl over the simmering water, making sure that the bottom of the bowl doesn't touch the water.

2 In the bowl over the simmering water, whisk together the cream, sugar, egg yolks, and salt. Stir in the cocoa and ground coffee and heat, stirring constantly to avoid scrambling the eggs, until the mixture thickens enough to coat the back of a wooden spoon and registers between 170°F and 175°F on a candy thermometer, 6 to 8 minutes.

3 Set a fine-meshed sieve over a second medium heat-proof mixing bowl and pour the custard mixture through the sieve into the second bowl. Remove the sieve (discard the solids) and mix in the milk. Stir the mixture for about 5 minutes, until cooled. Cover and refrigerate for at least 2 hours.

4 Once the custard is thoroughly chilled, transfer the mixture to the freezer bowl of your ice cream maker. Freeze for 20 to 30 minutes according to the manufacturer's instructions, until the mixture is the texture of soft-serve.

FOR THE FUDGE SWIRL

¼ cup heavy cream
1 tablespoon light brown sugar
1 tablespoon corn syrup
2 teaspoons unsalted butter
2 ounces semisweet chocolate, chopped
¼ teaspoon vanilla extract

TO MAKE THE FUDGE SWIRL

In a heavy-bottomed saucepan, mix the cream, brown sugar, corn syrup, and butter. Heat over medium heat, stirring until the butter is melted and the sugar is dissolved, about 3 minutes. Reduce the heat to low, add the chopped chocolate, and stir just until melted and combined, about 1 minute. Remove from the heat and stir in the vanilla. Let cool to room temperature or refrigerate until ready to use (it should still be liquid, but cooled almost to room temperature).

TO FREEZE THE ICE CREAM BASE

Transfer the mixture to a freezer-safe storage container, layering it with swirls of the fudge, and freeze for at least 2 hours, or until it reaches the desired consistency.

***tip** For a bit of texture and additional flavor, add ¾ cup chopped toasted almonds during the last few minutes of churning.*

ROCKY ROAD

ice cream

Makes about 1½ quarts

Prep: 10 minutes

Cook: 10 minutes

Total Time: 4 hours
and 50 minutes

2 cups heavy cream

½ cup plus

2 tablespoons sugar

3 tablespoons unsweetened
cocoa powder

6 large egg yolks

¼ teaspoon kosher salt

4 ounces semisweet chocolate,
finely chopped

1 cup whole milk

½ teaspoon vanilla extract

1 cup chopped miniature
marshmallows

1 cup chopped
toasted almonds

By all accounts, this scrumptious ice cream flavor was invented in Oakland, California—coincidentally, the town where I was born—but who invented it is a mystery. Was it William Dreyer and Joseph Edy of Edy's Grand Ice Cream who first thought to load their chocolate ice cream up with bits of chopped-up marshmallows and nuts? Or was it their good friend and candy maker George Farren of Fentons Creamery down the road, who hit on a bright idea to chop up his nuts-and-marshmallow chocolate bars and churn them into rich chocolate ice cream? Farren says he told his buddies about the creation and they stole all the glory when the new flavor became a national sensation. I guess their friendship was pretty rocky after that, but the success of the new flavor paved the way for the many mix-in-loaded ice cream flavors we enjoy today.

1 Fill a medium saucepan about half full with water and bring to a simmer over medium heat. Set a medium heat-proof mixing bowl over the simmering water, making sure that the bottom of the bowl doesn't touch the water.

2 In the bowl over the simmering water, whisk together the cream, sugar, cocoa powder, egg yolks, and salt. Heat the mixture, stirring constantly to avoid scrambling the eggs, until it thickens enough to coat the back of a wooden spoon and registers between 170°F and 175°F on a candy thermometer, 6 to 8 minutes.

3 Remove from the heat and add the chopped chocolate, stirring until the chocolate is melted and fully incorporated.

4 Set a fine-meshed sieve over a second medium heat-proof mixing bowl and pour the custard mixture through the sieve into the second bowl. Remove the sieve (discard any solids) and mix in the milk and vanilla. Stir the mixture for about 5 minutes, until cooled. Cover and refrigerate for at least 2 hours.

5 Once the custard is thoroughly chilled, transfer the mixture to the freezer bowl of your ice cream maker. Freeze for 20 to 30 minutes according to the manufacturer's instructions, until the mixture is the texture of soft-serve. Add the chopped almonds and marshmallows to the ice cream base during the last few minutes of churning.

6 Transfer the mixture to a freezer-safe storage container and freeze for at least 2 hours, or until it reaches the desired consistency.

***tip** The original Rocky Road used walnuts in place of almonds, so feel free to make the switch if you want to be historically accurate.*

CHOCOLATE ALMOND FUDGE *ice cream*

Makes about 1½ quarts

Prep: 15 minutes

Cook: 10 minutes

Total Time: 4 hours
and 55 minutes

FOR THE ICE CREAM

2 cups heavy cream

½ cup plus

2 tablespoons sugar

3 tablespoons unsweetened
cocoa powder

6 large egg yolks

¼ teaspoon kosher salt

4 ounces semisweet chocolate,
finely chopped

1 cup whole milk

½ teaspoon vanilla extract

¾ cup chocolate-covered
almonds, chopped and frozen

This chocolate ice cream is chock-full of crunchy chocolate-covered almonds and ribbons of rich chocolate fudge.

TO MAKE THE ICE CREAM

- 1 Fill a medium saucepan about half full with water and bring to a simmer over medium heat. Set a medium heat-proof mixing bowl over the simmering water, making sure that the bottom of the bowl doesn't touch the water.
- 2 In the bowl over the simmering water, whisk together the cream, sugar, cocoa powder, egg yolks, and salt. Heat the mixture, stirring constantly to avoid scrambling the eggs, until it thickens enough to coat the back of a wooden spoon and registers between 170°F and 175°F on a candy thermometer, 6 to 8 minutes.
- 3 Remove from the heat and add the chopped chocolate, stirring until the chocolate is melted and fully incorporated.
- 4 Set a fine-meshed sieve over a second medium heat-proof mixing bowl and pour the custard mixture through the sieve into the second bowl. Remove the sieve (discard any solids) and mix in the milk and vanilla. Stir the mixture for about 5 minutes, until cooled. Cover and refrigerate for at least 2 hours.
- 5 Once the custard is thoroughly chilled, transfer the mixture to the freezer bowl of your ice cream maker. Freeze for 20 to 30 minutes according to the manufacturer's instructions, until the mixture is the texture of soft-serve. Add the chocolate-covered almonds to the ice cream base during the last few minutes of churning.

FOR THE FUDGE SWIRL

¼ cup heavy cream

**1 tablespoon light
brown sugar**

1 tablespoon corn syrup

2 teaspoons unsalted butter

**2 ounces semisweet
chocolate, chopped**

¼ teaspoon vanilla extract

TO MAKE THE FUDGE SWIRL

In a heavy-bottomed saucepan, mix the cream, brown sugar, corn syrup, and butter and heat over medium heat, stirring, until the butter is melted and the sugar is dissolved, about 3 minutes. Reduce the heat to low, add the chopped chocolate, and stir just until melted and combined, about 1 minute. Remove from the heat and stir in the vanilla. Let cool to room temperature, or refrigerate, until ready to use (it should still be liquid, but cooled almost to room temperature).

TO FREEZE THE ICE CREAM BASE

Transfer the ice cream mixture to a freezer-safe storage container, layering it with swirls of the fudge, and freeze for at least 2 hours, or until it reaches the desired consistency

CHOCOLATE PEANUT BUTTER SWIRL *ice cream*

Makes 1½ quarts

Prep: 10 minutes

Cook: 10 minutes

Total Time: 4 hours
and 50 minutes

FOR THE ICE CREAM

2 cups heavy cream

½ cup plus

2 tablespoons sugar

3 tablespoons unsweetened
cocoa powder

6 large egg yolks

¼ teaspoon kosher salt

4 ounces semisweet chocolate,
finely chopped

1 cup whole milk

½ teaspoon vanilla extract

What's better than rich, chocolatey ice cream? How about one laced with swirls of creamy peanut butter? If this doesn't please the chocolate and peanut butter lovers out there, I don't know what will.

TO MAKE THE ICE CREAM

1 Fill a medium saucepan about half full with water and bring to a simmer over medium heat. Set a medium heat-proof mixing bowl over the simmering water, making sure that the bottom of the bowl doesn't touch the water.

2 In the bowl over the simmering water, whisk together the cream, sugar, cocoa powder, egg yolks, and salt. Heat the mixture, stirring constantly to avoid scrambling the eggs, until it thickens enough to coat the back of a wooden spoon and registers between 170°F and 175°F on a candy thermometer, 6 to 8 minutes.

3 Remove from the heat and add the chopped chocolate, stirring until the chocolate is melted and fully incorporated.

4 Set a fine-meshed sieve over a second medium heat-proof mixing bowl and pour the custard mixture through the sieve into the second bowl. Remove the sieve (discard any solids) and mix in the milk and vanilla. Stir the mixture for about 5 minutes, until cooled. Cover and refrigerate for at least 2 hours.

5 Once the custard is thoroughly chilled, transfer the mixture to the freezer bowl of your ice cream maker. Freeze for 20 to 30 minutes according to the manufacturer's instructions, until the mixture is the texture of soft-serve.

FOR THE PEANUT BUTTER SWIRL

½ cup smooth, all-natural peanut butter

2 tablespoons heavy cream

1 tablespoon confectioners' sugar

TO MAKE THE PEANUT BUTTER SWIRL

In a small bowl, stir together the peanut butter, cream, and confectioners' sugar until smooth. Let sit at room temperature until you're ready to add it to the ice cream.

TO FREEZE THE ICE CREAM BASE

Once the ice cream has reached the consistency of soft-serve, transfer it to a freezer-safe storage container, layering it with the peanut butter mixture. Scoop some of the ice cream into the container, smooth out into an even layer, and then drop spoonfuls of the peanut butter mixture over the layer, swirling into the ice cream a bit with the spoon. Add another layer of ice cream and repeat until all the ice cream and peanut butter mixture have been used. Cover and freeze for at least 2 hours, or until it reaches the desired consistency.

tip I recommend using an unsweetened peanut butter here. If you use one that has sugar in it, leave out the confectioners' sugar.

CHOCOLATE HAZELNUT *ice cream*

Makes 1½ quarts

Prep: 10 minutes

Cook: 20 minutes

Total Time: 6 hours
and 45 minutes

1½ cups hazelnuts

**¾ cup plus 2 tablespoons
sugar, divided**

2 cups heavy cream

6 large egg yolks

¼ teaspoon kosher salt

**6 ounces semisweet
chocolate, chopped**

1 cup whole milk

**1 tablespoon hazelnut liqueur
(optional)**

1 teaspoon vanilla extract

The Italians usually get credit for inventing the beguiling flavor combination of chocolate and hazelnut, but hazelnuts are an American favorite, too, particularly in the Pacific Northwest. Combining the flavorful nuts with rich, dark chocolate is a winning flavor combination no matter where you are.

1 Preheat the oven to 350°F.

2 To toast the hazelnuts, spread them on a large, rimmed baking sheet and toast them in the preheated oven until lightly browned and fragrant, 6 to 8 minutes. Transfer the nuts to a clean dish towel and use the towel to rub off the skins. Let cool to room temperature.

3 In a food processor fitted with the metal blade, mix the toasted nuts and ¼ cup of the sugar. Process until the nuts are finely chopped.

4 Transfer the nut-and-sugar mixture to a heavy-bottomed saucepan and add the cream. Bring to a simmer over medium heat, then remove from the heat, cover, and let steep for 1 hour. Strain the mixture into a medium heat-proof bowl through a fine-meshed sieve lined with cheese cloth, pressing on the solids to get as much of the liquid as possible. Discard the solids.

5 Fill a medium saucepan about half full with water and bring to a simmer over medium heat.

6 Add the egg yolks and salt to the mixture in the bowl and whisk to combine well.

7 Place the bowl over the simmering water. Heat, stirring constantly to avoid scrambling the eggs, until the mixture thickens enough to coat the back of a wooden spoon and registers between 170°F and 175°F on a candy thermometer, 6 to 8 minutes.

8 Remove from the heat and add the chopped chocolate, stirring until the chocolate is melted and fully incorporated.

9 Set a fine-meshed sieve over a second medium heat-proof mixing bowl and pour the custard mixture through the sieve into the second bowl. Remove the sieve (discard any solids) and mix in the milk, hazelnut liqueur (if using), and vanilla. Stir the mixture for about 5 minutes, until cooled. Cover and refrigerate for at least 2 hours.

10 Once the custard is thoroughly chilled, transfer the mixture to the freezer bowl of your ice cream maker. Freeze for 20 to 30 minutes according to the manufacturer's instructions, until the mixture is the texture of soft-serve.

11 Transfer the mixture to a freezer-safe storage container and freeze for at least 2 hours, or until it reaches the desired consistency.

***tip** Toasting the nuts is essential for bringing out their intense flavor, so don't skip this step.*

CHOCOLATE CHUNK *ice cream* WITH RASPBERRY SWIRL

Makes 1½ quarts

Prep: 15 minutes

Cook: 10 minutes

Total Time: 4 hours
and 50 minutes

FOR THE RASPBERRY SWIRL

3 cups raspberries, fresh
or frozen

$\frac{2}{3}$ cup sugar

Ribbons of bright red raspberry sauce look like unmined jewels running through this chocolatey ice cream, and chunks of dark chocolate add an extra level of decadence.

TO MAKE THE RASPBERRY SAUCE

In a heavy-bottomed saucepan, mix the raspberries and sugar and bring to a boil over medium heat. Cook, stirring frequently, until the berries break down and the mixture thickens and becomes syrupy, about 10 minutes. Strain the mixture through a fine-meshed sieve (discard the solids) and refrigerate until ready to use.

tip Instead of the raspberry swirl, use the Strawberry Sauce recipe on page 184.

FOR THE ICE CREAM

2 cups heavy cream
½ cup plus
2 tablespoons sugar
3 tablespoons unsweetened
cocoa powder
6 large egg yolks
¼ teaspoon kosher salt
8 ounces semisweet
chocolate, finely
chopped, divided
1 cup whole milk
½ teaspoon vanilla extract

TO MAKE THE ICE CREAM

- 1** Fill a medium saucepan about half full with water and bring to a simmer over medium heat. Set a medium heat-proof mixing bowl over the simmering water, making sure that the bottom of the bowl doesn't touch the water.
- 2** In the bowl over the simmering water, whisk together the cream, sugar, cocoa powder, egg yolks, and salt. Heat the mixture, stirring constantly to avoid scrambling the eggs, until it thickens enough to coat the back of a wooden spoon and registers between 170°F and 175°F on a candy thermometer, 6 to 8 minutes.
- 3** Remove from the heat and add 4 ounces of the chopped chocolate, stirring until the chocolate is melted and fully incorporated.
- 4** Set a fine-meshed sieve over a second medium heat-proof mixing bowl and pour the custard mixture through the sieve into the second bowl. Remove the sieve (discard any solids) and mix in the milk and vanilla. Stir the mixture for about 5 minutes, until cooled. Cover and refrigerate for at least 2 hours.
- 5** Once the custard is thoroughly chilled, transfer the mixture to the freezer bowl of your ice cream maker. Freeze for 20 to 30 minutes according to the manufacturer's instructions, until the mixture is the texture of soft-serve. Add the remaining 4 ounces of the chopped chocolate to the ice cream base during the last few minutes of churning.
- 6** Transfer the mixture to a freezer-safe storage container, layering it with swirls of the raspberry sauce, and freeze for at least 2 hours, or until it reaches the desired consistency.

CHOCOLATE FUDGE BROWNIE *ice cream*

Makes about 1½ quarts

Prep: 10 minutes

Cook: 10 minutes

Total Time: 4 hours
and 50 minutes

2 cups heavy cream

½ cup plus

2 tablespoons sugar

6 large egg yolks

¼ teaspoon kosher salt

**8 ounces semisweet chocolate,
finely chopped**

1 cup whole milk

½ teaspoon vanilla extract

**4 brownies, cut into bite-sized
pieces and frozen**

This rich, dark chocolate ice cream studded with bits of chewy, fudgy brownies is luxurious enough to satisfy even the biggest chocolate fiend. You can use store-bought brownies or make your own, either from a mix or using the recipe for Fudgy Chocolate Brownies on page 194.

1 Fill a medium saucepan about half full with water and bring to a simmer over medium heat. Set a medium heat-proof mixing bowl over the simmering water, making sure that the bottom of the bowl doesn't touch the water.

2 In the bowl over the simmering water, whisk together the cream, sugar, egg yolks, and salt. Heat the mixture, stirring constantly to avoid scrambling the eggs, until it thickens enough to coat the back of a wooden spoon and registers between 170°F and 175°F on a candy thermometer, 6 to 8 minutes.

3 Remove from the heat and add the chopped chocolate, stirring until the chocolate is melted and fully incorporated.

4 Set a fine-meshed sieve over a second medium heat-proof mixing bowl and pour the custard mixture through the sieve into the second bowl. Remove the sieve (discard any solids) and mix in the milk and vanilla. Stir the mixture for about 5 minutes, until cooled. Cover and refrigerate for at least 2 hours.

5 Once the custard is thoroughly chilled, transfer the mixture to the freezer bowl of your ice cream maker. Freeze for 20 to 30 minutes according to the manufacturer's instructions, until the mixture is the texture of soft-serve. Add the brownie bites to the ice cream base during the last few minutes of churning.

6 Transfer the mixture to a freezer-safe storage container and freeze for at least 2 hours, or until it reaches the desired consistency.

***tip** To freeze the brownies, first cut them into bite-sized pieces and then spread the pieces on a large baking sheet. Place in the freezer for several hours or overnight. Once they are frozen, you can transfer them to a freezer-safe resealable plastic bag and keep in the freezer until ready to use.*

BROWNIE BATTER *ice cream*

Makes about 1½ quarts

Prep: 10 minutes

Cook: 10 minutes

Total Time: 4 hours
and 50 minutes

- 2 cups heavy cream**
- 4 tablespoons unsalted butter,**
cut into pieces
- ¾ cup sugar**
- ¼ cup all-purpose flour**
- ¼ cup unsweetened**
cocoa powder
- 6 large egg yolks**
- ½ teaspoon salt**
- 4 ounces bittersweet**
chocolate, finely chopped
- 1 cup whole milk**
- 1½ teaspoons vanilla extract**

If you're one of those people who loves to sneak tastes of the brownie batter before it's cooked (I know I am!), you'll love this ice cream. It tastes exactly like that gooey batter, but you don't have to nibble it in secret!

- 1** Fill a medium saucepan about half full with water and bring to a simmer over medium heat. Set a medium heat-proof mixing bowl over the simmering water, making sure that the bottom of the bowl doesn't touch the water.
- 2** In the bowl over the simmering water, mix the cream, butter, sugar, flour, cocoa powder, egg yolks, and salt. Heat the mixture, stirring constantly to avoid scrambling the eggs, until it thickens enough to coat the back of a wooden spoon and registers between 170°F and 175°F on a candy thermometer, 6 to 8 minutes.
- 3** Remove from the heat and add the chopped chocolate, stirring until the chocolate is melted and fully incorporated.

4 Set a fine-meshed sieve over a second medium heat-proof mixing bowl and pour the custard mixture through the sieve into the second bowl. Remove the sieve (discard any solids) and mix in the milk and vanilla. Stir the mixture for about 5 minutes, until cooled. Cover and refrigerate for at least 2 hours.

5 Once the custard is thoroughly chilled, transfer the mixture to the freezer bowl of your ice cream maker. Freeze for 20 to 30 minutes according to the manufacturer's instructions, until the mixture is the texture of soft-serve.

6 Transfer the ice cream to a freezer-safe storage container and freeze for at least 2 hours, or until it reaches the desired consistency.

tip If you happen to have a few brownies around, there is absolutely nothing wrong with crumbling them up and adding them during the last few minutes of churning.

GERMAN CHOCOLATE *ice cream* WITH PECAN-COCONUT SWIRL

Makes about 1½ quarts

Prep: 15 minutes

Cook: 15 minutes

Total Time: 5 hours

FOR THE ICE CREAM

2 cups heavy cream

½ cup plus

2 tablespoons sugar

3 tablespoons unsweetened
cocoa powder

6 large egg yolks

¼ teaspoon kosher salt

4 ounces German or
semisweet chocolate,
finely chopped

1 cup whole milk

½ teaspoon vanilla extract

German chocolate cake is an old-time favorite: sweet chocolate cake filled and topped with coconut-pecan frosting. In this ice cream version, a classic custard base is flavored with German chocolate and a textural swirl of coconut-pecan caramel sauce.

TO MAKE THE ICE CREAM

1 Fill a medium saucepan about half full with water and bring to a simmer over medium heat. Set a medium heat-proof mixing bowl over the simmering water, making sure that the bottom of the bowl doesn't touch the water.

2 In the bowl over the simmering water, whisk together the cream, sugar, cocoa powder, egg yolks, and salt. Heat the mixture, stirring constantly to avoid scrambling the eggs, until it thickens enough to coat the back of a wooden spoon and registers between 170°F and 175°F on a candy thermometer, 6 to 8 minutes.

3 Remove from the heat and add the chopped chocolate, stirring until the chocolate is melted and fully incorporated.

4 Set a fine-meshed sieve over a second medium heat-proof mixing bowl and pour the custard mixture through the sieve into the second bowl. Remove the sieve (discard any solids) and mix in the milk and vanilla. Stir the mixture for about 5 minutes, until cooled. Cover and refrigerate for at least 2 hours.

FOR THE PECAN-COCONUT SWIRL

$\frac{1}{3}$ cup sugar

$\frac{1}{3}$ cup heavy cream

1 large egg yolk

2 tablespoons unsalted butter,
at room temperature

Pinch of kosher salt

$\frac{1}{2}$ cup unsweetened
shredded coconut

$\frac{1}{2}$ cup chopped
toasted pecans

TO MAKE THE PECAN-COCONUT SWIRL

1 In a heavy-bottomed saucepan, whisk together the sugar, cream, egg yolk, butter, and salt over medium heat. Heat, stirring constantly, until the butter is melted and the mixture boils. Continue to cook until the mixture thickens, 3 to 5 minutes more.

2 Remove from the heat and add the coconut and pecans. Let cool to room temperature and then cover and refrigerate. Bring to room temperature before using by letting it sit on the counter for 20 to 30 minutes.

TO FREEZE THE ICE CREAM BASE

1 Once the custard is thoroughly chilled, transfer the mixture to the freezer bowl of your ice cream maker. Freeze for 20 to 30 minutes according to the manufacturer's instructions, until the mixture is the texture of soft-serve.

2 Transfer the mixture to a freezer-safe storage container, layering it with the pecan-coconut swirl, and freeze for at least 2 hours, or until it reaches the desired consistency.

tip The original German chocolate (technically called German's chocolate as it was named after its creator, not the country) is 48 percent cacao, making it a bit sweeter than most semisweet (usually 55 to 75 percent cacao) chocolates. If you can find German (or German's) chocolate, you'll get the most authentic German chocolate cake flavor, but semisweet chocolate is a fine substitute.

SWISS ORANGE CHIP *ice cream*

Makes 1¼ quarts

Prep: 10 minutes

Cook: 10 minutes

Total Time: 4 hours
and 50 minutes

2 cups heavy cream

½ cup plus

2 tablespoons sugar

**3 tablespoons unsweetened
cocoa powder**

6 large egg yolks

¼ teaspoon kosher salt

**8 ounces dark chocolate,
finely chopped, divided**

1 cup whole milk

¼ teaspoon orange oil

Growing up in Berkeley, California, in the 1970s, I was lucky enough to live within walking distance of a Swensen's, the once-popular San Francisco-based chain of old-timey ice cream parlors. Swensen's was famous for their Swiss Orange Chip ice cream—dark chocolate ice cream laced with a hint of orange flavor and studded with dark chocolate chips. Swiss Orange Chip is the stuff ice cream legends are made of. This is my version.

1 Fill a medium saucepan about half full with water and bring to a simmer over medium heat. Set a medium heat-proof mixing bowl over the simmering water, making sure that the bottom of the bowl doesn't touch the water.

2 In the bowl over the simmering water, whisk together the cream, sugar, cocoa powder, egg yolks, and salt. Heat the mixture, stirring constantly to avoid scrambling the eggs, until it thickens enough to coat the back of a wooden spoon and registers between 170°F and 175°F on a candy thermometer, 6 to 8 minutes.

3 Remove from the heat and add two-thirds of the chopped chocolate, stirring until the chocolate is melted and fully incorporated.

4 Set a fine-meshed sieve over a second medium heat-proof mixing bowl and pour the custard mixture through the sieve into the second bowl. Remove the sieve (discard any solids) and mix in the milk and orange oil. Stir the mixture for about 5 minutes, until cooled. Cover and refrigerate for at least 2 hours.

5 Once the custard is thoroughly chilled, transfer the mixture to the freezer bowl of your ice cream maker. Freeze for 20 to 30 minutes according to the manufacturer's instructions, until the mixture is the texture of soft-serve. Add the remaining third of the chopped chocolate to the ice cream base during the last few minutes of churning.

6 Transfer the mixture to a freezer-safe storage container and freeze for at least 2 hours, or until it reaches the desired consistency.

tip For an intense dark chocolate flavor, use high-quality dark chocolate that contains around 70 percent cocoa solids.

WHITE CHOCOLATE *ice cream*

Makes about 1½ quarts

Prep: 5 minutes

Cook: 10 minutes

Total Time: 4 hours
and 45 minutes

2 cups heavy cream

½ cup sugar

6 large egg yolks

¼ teaspoon kosher salt

**8 ounces white chocolate,
finely chopped**

1 cup whole milk

½ teaspoon vanilla extract

The world is full of naysayers who will tell you that white chocolate “isn’t really chocolate.” They’re right of course, since it doesn’t contain chocolate solids (cocoa powder) and therefore *isn’t* technically chocolate. But who cares? If you can find the good stuff, it’s delicious and totally crave-worthy. Cocoa butter, which makes up the base of white chocolate, possesses a rich, dreamy flavor that is reminiscent of chocolate, but is something all its own and uniquely delicious. If you can deeply appreciate white chocolate’s special charms, this ice cream is for you.

1 Fill a medium saucepan about half full with water and bring to a simmer over medium heat. Set a medium heat-proof mixing bowl over the simmering water, making sure that the bottom of the bowl doesn’t touch the water.

2 In the bowl over the simmering water, whisk together the cream, sugar, egg yolks, and salt. Heat the mixture, stirring constantly to avoid scrambling the eggs, until it thickens enough to coat the back of a wooden spoon and registers between 170°F and 175°F on a candy thermometer, 6 to 8 minutes.

3 Remove from the heat and add the chopped white chocolate, stirring until the chocolate is melted and fully incorporated.

4 Set a fine-meshed sieve over a second medium heat-proof mixing bowl and pour the custard mixture through the sieve into the second bowl. Remove the sieve (discard any solids) and mix in the milk and vanilla. Stir the mixture for about 5 minutes, until cooled. Cover and refrigerate for at least 2 hours.

5 Once the custard is thoroughly chilled, transfer the mixture to the freezer bowl of your ice cream maker. Freeze for 20 to 30 minutes according to the manufacturer's instructions, until the mixture is the texture of soft-serve.

6 Transfer the mixture to a freezer-safe storage container and freeze for at least 2 hours, or until it reaches the desired consistency.

tip Avoid white chocolate chips, which often replace some of the cocoa butter with hydrogenated vegetable oil so that they will hold their shape when they melt.



four

NUTTY FLAVORS

- | | | | |
|----|--------------------------|----|------------------------------|
| 80 | Toasted Almond Ice Cream | 92 | Brown Butter Pecan Ice Cream |
| 82 | Peanut Butter Ice Cream | | |
| 84 | Hazelnut Ice Cream | 94 | Pralines & Cream Ice Cream |
| 86 | Black Walnut Ice Cream | | |
| 88 | Maple Walnut Ice Cream | 96 | Coconut Ice Cream |
| 90 | Pistachio Ice Cream | 98 | Rum Macadamia Nut Ice Cream |

TOASTED ALMOND *ice cream*

Makes 1½ quarts

Prep: 10 minutes

Cook: 10 minutes

Total Time: 4 hours
and 50 minutes

2 cups heavy cream

¾ cup light brown sugar

6 large egg yolks

¼ teaspoon kosher salt

⅓ cup almond butter

1 cup whole milk

1 teaspoon vanilla extract

**⅛ teaspoon almond extract
(optional)**

**½ cup chopped, toasted
almonds (see tip)**

The deep, rounded sweetness of brown sugar accentuates the toastiness of the nuts, while almond butter expertly marries the nutty flavor with the creamy custard base. This ice cream is over-the-top delicious sandwiched between Snappy Gingersnaps (page 190) or laced with ribbons of Caramel Sauce (page 185).

1 Fill a medium saucepan about half full with water and bring to a simmer over medium heat. Set a medium heat-proof mixing bowl over the simmering water, making sure that the bottom of the bowl doesn't touch the water.

2 In the bowl over the simmering water, whisk together the cream, brown sugar, egg yolks, and salt. Heat the mixture, stirring constantly to avoid scrambling the eggs, until it thickens enough to coat the back of a wooden spoon and registers between 170°F and 175°F on a candy thermometer, 6 to 8 minutes. Remove from the heat and stir in the almond butter until it is melted and completely incorporated.

3 Set a fine-meshed sieve over a second medium heat-proof mixing bowl and pour the custard mixture through the sieve into the second bowl. Remove the sieve (discard any solids) and mix in the milk, vanilla, and almond extract (if using). Stir the mixture for about 5 minutes, until cooled. Cover and refrigerate for at least 2 hours.

4 Once the custard is thoroughly chilled, transfer the mixture to the freezer bowl of your ice cream maker. Freeze for 20 to 30 minutes according to the manufacturer's instructions, until the mixture is the texture of soft-serve. Add the toasted almonds to the ice cream base during the last few minutes of churning.

5 Transfer the mixture to a freezer-safe storage container and freeze for at least 2 hours, or until it reaches the desired consistency.

tip To toast the almonds, cook them in a small skillet set over medium-low heat, stirring constantly, just until lightly browned, about 3 minutes.

PEANUT BUTTER

ice cream

Makes 1½ quarts

Prep: 5 minutes

Cook: 10 minutes

Total Time: 4 hours
and 45 minutes

2 cups heavy cream

¾ cup sugar

6 large egg yolks

¼ teaspoon kosher salt

**½ cup creamy all-natural
peanut butter**

1 cup whole milk

2 teaspoons vanilla extract

One whiff of peanut butter transports me right back to my childhood, eating melty peanut butter toast topped with sliced banana at our old Formica breakfast table or pulling a smooshed peanut butter-and-jelly sandwich out of a brown paper bag on the playground at lunchtime. Peanut butter is my ultimate comfort food. This ice cream is loaded with that rich, peanutty flavor. You could certainly dress it up with swirls of strawberry or fudge sauce, bits of minced banana, or any number of mix-ins, but I'm happy to devour it as is, just a bowl of cold, sweet, peanut buttery goodness.

1 Fill a medium saucepan about half full with water and bring to a simmer over medium heat. Set a medium heat-proof mixing bowl over the simmering water, making sure that the bottom of the bowl doesn't touch the water.

2 In the bowl over the simmering water, whisk together the cream, sugar, egg yolks, and salt. Heat the mixture, stirring constantly to avoid scrambling the eggs, until it thickens enough to coat the back of a wooden spoon and registers between 170°F and 175°F on a candy thermometer, 6 to 8 minutes. Remove from the heat and stir in the peanut butter until it is melted and completely incorporated.

3 Set a fine-meshed sieve over a second medium heat-proof mixing bowl and pour the custard mixture through the sieve into the second bowl. Remove the sieve (discard any solids) and mix in the milk and vanilla. Stir the mixture for about 5 minutes, until cooled. Cover and refrigerate for at least 2 hours.

4 Once the custard is thoroughly chilled, transfer the mixture to the freezer bowl of your ice cream maker. Freeze for 20 to 30 minutes according to the manufacturer's instructions, until the mixture is the texture of soft-serve.

5 Transfer the mixture to a freezer-safe storage container and freeze for at least 2 hours, or until it reaches the desired consistency.

***tip** Punch up the peanut butter flavor even more by adding a peanut butter swirl. Mix ½ cup peanut butter with 2 tablespoons heavy cream and 1 tablespoon confectioners' sugar. Dollop the peanut butter mixture between layers of the frozen ice cream mixture in your storage container for a swirled effect.*

HAZELNUT *ice cream*

Makes 1 quart
Prep: 10 minutes
Cook: 20 minutes
Total Time: 6 hours
and 45 minutes

1½ cups hazelnuts
¾ cup plus 2 tablespoons
sugar, divided
2 cups heavy cream
6 large egg yolks
¼ teaspoon kosher salt
1 cup whole milk
1 tablespoon hazelnut liqueur
(optional)
1 teaspoon vanilla extract

Hazelnuts (also called filberts) are grown in abundance in the Pacific Northwest, where they were introduced by early French settlers. In both the United States and Southern Europe, the nuts are prized for their distinctive flavor. Roasting the nuts intensifies their flavor, which is heavenly in this ice cream.

- 1** Preheat the oven to 350°F.
- 2** To toast the hazelnuts, spread them on a large, rimmed baking sheet and toast them in the preheated oven until lightly browned and fragrant, 6 to 8 minutes. Transfer the nuts to a clean dish towel and use the towel to rub off the skins. Let cool to room temperature.
- 3** In a food processor fitted with the metal blade, mix the toasted nuts and ¼ cup of the sugar. Process until the nuts are finely chopped.
- 4** Transfer the nut-and-sugar mixture to a heavy-bottomed saucepan and add the cream and the remaining ½ cup plus 2 tablespoons sugar. Bring to a simmer over medium heat, then remove from the heat, cover, and let steep for 1 hour. Strain the mixture into a medium heat-proof bowl through a fine-meshed sieve lined with cheesecloth, pressing on the solids to release as much of the liquid as possible. Discard the solids.
- 5** Fill a medium saucepan about half full with water and bring to a simmer over medium heat.
- 6** Add the egg yolks and salt to the mixture in the bowl and whisk to combine well.

7 Place the bowl over the simmering water and heat, stirring constantly to avoid scrambling the eggs, until the mixture thickens enough to coat the back of a wooden spoon and registers between 170°F and 175°F on a candy thermometer, 6 to 8 minutes.

8 Set a fine-meshed sieve over a second medium heat-proof mixing bowl and pour the custard mixture through the sieve into the second bowl. Remove the sieve (discard any solids) and mix in the milk, hazelnut liqueur (if using), and vanilla. Stir the mixture for about 5 minutes, until cooled. Cover and refrigerate for at least 2 hours.

9 Once the custard is thoroughly chilled, transfer the mixture to the freezer bowl of your ice cream maker. Freeze for 20 to 30 minutes according to the manufacturer's instructions, until the mixture is the texture of soft-serve.

10 Transfer the mixture to a freezer-safe storage container and freeze for at least 2 hours, or until it reaches the desired consistency.

tip This ice cream is rich and delicious on its own, but you can take it up a notch by adding a swirl of Hot Fudge Sauce (page 187) or Caramel Sauce (page 185).

BLACK WALNUT *ice cream*

Makes 1½ quarts

Prep: 10 minutes

Cook: 20 minutes

Total Time: 6 hours
and 45 minutes

2 cups heavy cream

¾ cup sugar

**¾ cup coarsely chopped
black walnuts**

6 large egg yolks

¼ teaspoon kosher salt

1 cup whole milk

1 teaspoon vanilla extract

Black walnuts grow wild throughout the United States and are especially common in Northern California, where I live. When it comes to flavor, black walnuts and the regular walnuts you buy in the supermarket (usually English or Persian walnuts) are worlds apart. The black walnut's flavor is more intensely nutty than that of regular walnuts, with a slight bitter edge to it. Combined with cream and sugar, the flavor makes a surprisingly delicious frozen dessert.

- 1 In a heavy-bottomed saucepan, mix the cream, sugar, and walnuts and bring to a simmer over medium heat. Remove from the heat, cover, and let steep for 1 hour. Strain the mixture into a medium heat-proof bowl through a fine-meshed sieve, reserving both the liquid and the solids separately.
- 2 Fill a medium saucepan about half full with water and bring to a simmer over medium heat.
- 3 Add the egg yolks and salt to the walnut-infused cream in the bowl and whisk to combine well.
- 4 Place the bowl over the simmering water and heat, stirring constantly to avoid scrambling the eggs, until the mixture thickens enough to coat the back of a wooden spoon and registers between 170°F and 175°F on a candy thermometer, 6 to 8 minutes.

5 Set a fine-meshed sieve over a second medium heat-proof mixing bowl and pour the custard mixture through the sieve into the second bowl. Remove the sieve (discard any solids) and mix in the milk and vanilla. Stir the mixture for about 5 minutes, until cooled. Cover and refrigerate for at least 2 hours. Refrigerate the reserved nuts as well.

6 Once the custard is thoroughly chilled, transfer the mixture to the freezer bowl of your ice cream maker. Freeze for 20 to 30 minutes according to the manufacturer's instructions, until the mixture is the texture of soft-serve. Add the reserved walnuts to the ice cream base during the last few minutes of churning.

7 Transfer the mixture to a freezer-safe storage container and freeze for at least 2 hours, or until it reaches the desired consistency.

tip Look for black walnuts in your local stores, but if you can't find them, you can buy them online. They're more expensive than regular walnuts since they are more difficult to cultivate, harvest, and shell, but they are also much more flavorful, which means you can use less than you would of the standard type.

MAPLE WALNUT *ice cream*

Makes 1½ quarts

Prep: 10 minutes

Cook: 20 minutes

Total Time: 6 hours
and 45 minutes

2 cups heavy cream

**1½ cups chopped, toasted
walnuts, divided**

**¾ cup grade B pure
maple syrup**

6 large egg yolks

¼ teaspoon kosher salt

1 cup whole milk

**½ teaspoon all-natural
maple flavor**

With intense maple and walnut flavor, this classic ice cream flavor is an ode to New England in the fall. You could replace the walnuts with black walnuts, if you like, but since they are more flavorful, you can use half the amount and reserve the steeped walnuts to add back to the ice cream in step 6.

1 In a heavy-bottomed saucepan, mix the cream and ¾ cup of the walnuts and bring to a simmer over medium heat. Remove from the heat, cover, and let steep for 1 hour. Strain the mixture into a medium heat-proof bowl through a fine-meshed sieve, discarding the solids.

2 Fill a medium saucepan about half full with water and bring to a simmer over medium heat.

3 Add the maple syrup, egg yolks, and salt to the walnut-infused cream in the bowl and whisk to combine well.

4 Place the bowl over the simmering water and heat, stirring constantly to avoid scrambling the eggs, until the mixture thickens enough to coat the back of a wooden spoon and registers between 170°F and 175°F on a candy thermometer, 6 to 8 minutes.

5 Set a fine-meshed sieve over a second medium heat-proof mixing bowl and pour the custard mixture through the sieve into the second bowl. Remove the sieve (discard any solids) and mix in the milk and maple flavor. Stir the mixture for about 5 minutes, until cooled. Cover and refrigerate for at least 2 hours.

6 Once the custard is thoroughly chilled, transfer the mixture to the freezer bowl of your ice cream maker. Freeze for 20 to 30 minutes according to the manufacturer's instructions, until the mixture is the texture of soft-serve. Add the remaining $\frac{3}{4}$ cup unsteeped walnuts to the ice cream base during the last few minutes of churning.

7 Transfer the mixture to a freezer-safe storage container and freeze for at least 2 hours, or until it reaches the desired consistency.

tip The designation is a bit confusing, but grade B, when referring to maple syrup, simply means that it is darker and more strongly flavored than grade A, not that it is inferior in any way.

PISTACHIO *ice cream*

Makes 1½ quarts

Prep: 10 minutes

Cook: 20 minutes

Total Time: 6 hours
and 45 minutes

**¾ cup shelled
pistachios, divided**

¾ cup sugar, divided

2 cups heavy cream

6 large egg yolks

¼ teaspoon kosher salt

1 cup whole milk

¼ teaspoon vanilla extract

**¼ to ½ teaspoon almond
extract (optional; see tip)**

The exotic flavor of pistachios has been beguiling people all over the world for thousands of years. Steeping the cream with ground pistachios creates an intensely nutty base for this smooth, fragrant, and delightfully pale green ice cream.

- 1** In a food processor fitted with the metal blade, mix ½ cup of the pistachios with ¼ cup of the sugar and process until finely ground, stopping before the mixture turns into a paste.
- 2** Fill a medium saucepan about half full with water and bring to a simmer over medium heat. Set a medium heat-proof mixing bowl over the simmering water, making sure that the bottom of the bowl doesn't touch the water.
- 3** In the bowl over the simmering water, whisk together the ground pistachios, cream, the remaining ½ cup of sugar, the egg yolks, and salt. Heat the mixture, stirring constantly to avoid scrambling the eggs, until it thickens enough to coat the back of a wooden spoon and registers between 170°F and 175°F on a candy thermometer, 6 to 8 minutes.

4 Set a fine-meshed sieve over a second medium heat-proof mixing bowl and pour the custard mixture through the sieve into the second bowl. Remove the sieve (discard any solids) and mix in the milk, vanilla, and almond extract (if using). Stir the mixture for about 5 minutes, until cooled. Cover and refrigerate for at least 2 hours.

5 Once the custard is thoroughly chilled, transfer the mixture to the freezer bowl of your ice cream maker. Freeze for 20 to 30 minutes according to the manufacturer's instructions, until the mixture is the texture of soft-serve.

6 While the ice cream is churning, coarsely chop the remaining $\frac{1}{4}$ cup of pistachios. Add the chopped nuts to the ice cream base during the last few minutes of churning.

7 Transfer the mixture to a freezer-safe storage container and freeze for at least 2 hours, or until it reaches the desired consistency.

tip Add a dash ($\frac{1}{4}$ to $\frac{1}{2}$ teaspoon) of almond extract to underscore the nuttiness of the pistachios, without overriding their unique, exotic flavor.

BROWN BUTTER PECAN *ice cream*

Makes 1½ quarts

Prep: 10 minutes

Cook: 20 minutes

Total Time: 6 hours
and 45 minutes

½ cup (1 stick) unsalted butter,
cut into small pieces

1 cup (packed) light
brown sugar

2 cups heavy cream

6 large egg yolks

¼ teaspoon kosher salt

1 cup whole milk

1½ teaspoons vanilla extract

¾ cup chopped,
toasted pecans

The butter pecan ice cream you remember so fondly from childhood gets even better when you take an extra few minutes to brown the butter first. The butter takes on a rich golden hue and is fragrant with the aroma of toasted nuts.

1 In a small saucepan (see tip) over medium heat, melt the butter, stirring constantly. Continue to cook, stirring frequently, until the butter foams and the foam subsides, turns a golden-brown color, and gives off a nutty aroma, about 2 minutes. Be careful not to burn the butter. Transfer to a bowl and let cool for about 20 minutes.

2 Fill a medium saucepan about half full with water and bring to a simmer over medium heat. Set a medium heat-proof mixing bowl over the simmering water, making sure that the bottom of the bowl doesn't touch the water.

3 In the bowl over the simmering water, whisk together the browned butter, brown sugar, cream, egg yolks, and salt. Heat the mixture, stirring constantly to avoid scrambling the eggs, until it thickens enough to coat the back of a wooden spoon and registers between 170°F and 175°F on a candy thermometer, 6 to 8 minutes.

4 Set a fine-meshed sieve over a second medium heat-proof mixing bowl and pour the custard mixture through the sieve into the second bowl. Remove the sieve (discard any solids) and mix in the milk and vanilla. Stir the mixture for about 5 minutes, until cooled. Cover and refrigerate for at least 2 hours.

5 Once the custard is thoroughly chilled, transfer the mixture to the freezer bowl of your ice cream maker. Freeze for 20 to 30 minutes according to the manufacturer's instructions, until the mixture is the texture of soft-serve. Add the toasted pecans to the ice cream base during the last few minutes of churning.

6 Transfer the mixture to a freezer-safe storage container and freeze for at least 2 hours, or until it reaches the desired consistency.

tip Use a light-colored saucepan for browning the butter. This allows you to see the color of the butter clearly as it first turns a pale golden color and then a deep, nutty brown. The butter can burn in an instant, so being able to keep careful watch on the color is key.

PRALINES & CREAM

ice cream

Makes 1¼ quarts

Prep: 15 minutes

Cook: 15 minutes

Total Time: 5 hours

FOR THE PRALINES

Oil or unsalted butter,
for preparing the pan

½ cup (packed)
light brown sugar

¼ cup sugar

¼ cup heavy cream

2 tablespoons salted butter

1 tablespoon water

½ cup chopped,
toasted pecans

Pralines were one of many culinary gifts brought to Louisiana by French settlers. Local chefs modified the recipe to suit local tastes and used readily available ingredients, creating the classic cream-based praline of the American South. It's a simple mixture of brown sugar, pecans, and cream, cooked and cooled to an irresistible melt-in-your-mouth texture. Chunks of sweet, crunchy pralines scattered throughout a creamy vanilla ice cream base take it to new heights.

TO MAKE THE PRALINES

- 1 Line a baking sheet with parchment paper and coat it lightly with oil or butter.
- 2 In a heavy-bottomed saucepan, mix both sugars, cream, butter, and water and bring to a boil over medium heat. Heat, stirring constantly, for 3 minutes. Stir in the pecans and remove from the heat. Continue to stir for a minute or so longer, until the mixture begins to thicken and get clumpy.
- 3 Pour the mixture onto the prepared baking sheet and spread it out into a thin, even layer, about ⅛ inch thick. Let cool completely, and then store, covered, in the refrigerator until ready to use.

***tip** If you want to make pralines to serve in small pieces like candy, rather than to crumble up for the ice cream as in this recipe, drop the mixture onto the parchment-lined pan by the spoonful.*

FOR THE ICE CREAM**2 cups heavy cream****½ cup plus****2 tablespoons sugar****6 large egg yolks****¼ teaspoon kosher salt****1 cup whole milk****1½ teaspoons vanilla extract****TO MAKE THE ICE CREAM**

1 Fill a medium saucepan about half full with water and bring to a simmer over medium heat. Set a medium heat-proof mixing bowl over the simmering water, making sure that the bottom of the bowl doesn't touch the water.

2 In the bowl over the simmering water, whisk together the cream, sugar, egg yolks, and salt. Heat the mixture, stirring constantly to avoid scrambling the eggs, until it thickens enough to coat the back of a wooden spoon and registers between 170°F and 175°F on a candy thermometer, 6 to 8 minutes.

3 Set a fine-meshed sieve over a second medium heat-proof mixing bowl and pour the custard mixture through the sieve into the second bowl. Remove the sieve (discard any solids) and mix in the milk and vanilla. Stir the mixture for about 5 minutes, until cooled. Cover and refrigerate for at least 2 hours.

4 Chop or crumble the hardened praline mixture into small bits and return to the refrigerator until you are ready to add them to the ice cream.

5 Once the custard is thoroughly chilled, transfer the mixture to the freezer bowl of your ice cream maker. Freeze for 20 to 30 minutes according to the manufacturer's instructions, until the mixture is the texture of soft-serve. Add the praline bits to the ice cream base during the last few minutes of churning.

6 Transfer the mixture to a freezer-safe storage container and freeze for at least 2 hours, or until it reaches the desired consistency.

COCONUT *ice cream*

Makes 1 quart
Prep: 10 minutes
Cook: 20 minutes
Total Time: 5 hours
and 55 minutes

1 cup heavy cream
1 cup full-fat coconut milk
 $\frac{3}{4}$ cup sweetened,
shredded coconut
 $\frac{1}{3}$ cup sugar
6 large egg yolks
 $\frac{1}{4}$ teaspoon kosher salt
1 cup whole milk

If you love coconut like I do, you want to be knocked over by its intense flavor. By substituting full-fat coconut milk for some of the cream and infusing the custard base with shredded coconut meat, this ice cream delivers.

- 1 In a heavy-bottomed saucepan, mix the cream, coconut milk, and shredded coconut and bring to a simmer over medium heat. Remove the pan from the heat, cover, and let steep for 20 minutes.
- 2 Fill a medium saucepan about half full with water and bring to a simmer over medium heat. Set a medium heat-proof mixing bowl over the simmering water, making sure that the bottom of the bowl doesn't touch the water.
- 3 In the bowl over the simmering water, whisk together the cream-and-coconut mixture, sugar, egg yolks, and salt. Heat the mixture, stirring constantly to avoid scrambling the eggs, until it thickens enough to coat the back of a wooden spoon and registers between 170°F and 175°F on a candy thermometer, 6 to 8 minutes.

4 Set a fine-meshed sieve over a second medium heat-proof mixing bowl and pour the custard mixture through the sieve into the second bowl. Press on the solids to get as much of the liquid as possible, and then discard the solids. Mix in the milk. Stir the mixture for about 5 minutes, until cooled. Cover and refrigerate for at least 2 hours.

5 Once the custard is thoroughly chilled, transfer the mixture to the freezer bowl of your ice cream maker. Freeze for 20 to 30 minutes according to the manufacturer's instructions, until the mixture is the texture of soft-serve.

6 Transfer the mixture to a freezer-safe storage container and freeze for at least 2 hours, or until it reaches the desired consistency.

tip Look for coconut milk that is unsweetened and has no thickeners, stabilizers, or other additives. I like the Chaokoh brand.

RUM MACADAMIA NUT *ice cream*

Makes 1 quart
Prep: 5 minutes
Cook: 20 minutes
Total Time: 4 hours
and 45 minutes

2 cups heavy cream
½ cup plus
2 tablespoons sugar
6 large egg yolks
¼ teaspoon kosher salt
1 cup whole milk
2 tablespoons dark rum
1½ cups chopped, toasted
macadamia nuts

Macadamia nuts have a subtle, intriguing flavor, and their high fat content gives them an irresistible mouthfeel. For this ice cream, the macadamias are roasted and accompanied by some dark rum to bring out their best qualities and play up their tropical origins.

- 1** Fill a medium saucepan about half full with water and bring to a simmer over medium heat. Set a medium heat-proof mixing bowl over the simmering water, making sure that the bottom of the bowl doesn't touch the water.
- 2** In the bowl over the simmering water, whisk together the cream, sugar, egg yolks, and salt. Heat the mixture, stirring constantly to avoid scrambling the eggs, until it thickens enough to coat the back of a wooden spoon and registers between 170°F and 175°F on a candy thermometer, 6 to 8 minutes.
- 3** Set a fine-meshed sieve over a second medium heat-proof mixing bowl and pour the custard mixture through the sieve into the second bowl. Remove the sieve (discard any solids) and mix in the milk and rum. Stir the mixture for about 5 minutes, until cooled. Cover and refrigerate for at least 2 hours.

4 Once the custard is thoroughly chilled, transfer the mixture to the freezer bowl of your ice cream maker. Freeze for 20 to 30 minutes according to the manufacturer's instructions, until the mixture is the texture of soft-serve. Add the macadamia nuts to the ice cream base during the last few minutes of churning.

5 Transfer the mixture to a freezer-safe storage container and freeze for at least 2 hours, or until it reaches the desired consistency.

tip Macadamia nuts are expensive and may be hard to find. The flavor will be very different, but you could substitute cashews if macadamias prove elusive.



five

FRUITY FLAVORS

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BING CHERRY *ice cream*

Makes 1½ quarts

Prep: 15 minutes

Cook: 25 minutes

Total Time: 5 hours
and 15 minutes

**¾ pound Bing cherries,
pitted and chopped**

1¼ cups sugar, divided

2 cups heavy cream

6 large egg yolks

¼ teaspoon kosher salt

1 cup whole milk

**2 tablespoons cherry liqueur,
Kirsch, or rum**

Bright red Bing cherries hit the markets in droves in late spring and are usually long gone by midsummer. Bursting with sweet juice that stains a deep burgundy, they are the perfect addition to a creamy ice cream base. Don't let summer's fleeting cherry season go by without making this seasonal treat.

1 In a heavy-bottomed saucepan, mix the cherries, sugar, and cream and bring to a simmer over medium-high heat. Remove from the heat and let stand for 20 minutes. Purée the mixture either in a countertop blender or with an immersion blender.

2 Fill a medium saucepan about half full with water and bring to a simmer over medium heat. Set a medium heat-proof mixing bowl over the simmering water, making sure that the bottom of the bowl doesn't touch the water.

3 In the bowl over the simmering water, whisk together the cream-cherry mixture, egg yolks, and salt. Heat the mixture, stirring constantly to avoid scrambling the eggs, until it thickens enough to coat the back of a wooden spoon and registers between 170°F and 175°F on a candy thermometer, 6 to 8 minutes.

4 Set a fine-meshed sieve over a second medium heat-proof mixing bowl and pour the custard mixture through the sieve into the second bowl. Remove the sieve (discard any solids) and mix in the milk and liqueur. Stir the mixture for about 5 minutes, until cooled. Cover and refrigerate for at least 2 hours.

5 Once the custard is thoroughly chilled, transfer the mixture to the freezer bowl of your ice cream maker. Freeze for 20 to 30 minutes according to the manufacturer's instructions, until the mixture is the texture of soft-serve.

6 Transfer the mixture to a freezer-safe storage container and freeze for at least 2 hours, or until it reaches the desired consistency.

tip Dark chocolate is a natural match for sweet cherries. Add 4 ounces chopped semisweet chocolate to the ice cream base during the last few minutes of churning, if desired.

PEACH *ice cream*

Makes about 1½ quarts

Prep: 5 minutes

Cook: 10 minutes

Total Time: 4 hours
and 45 minutes

2 cups heavy cream

½ cup plus

2 tablespoons sugar

6 large egg yolks

¼ teaspoon kosher salt

½ cup whole milk

1½ teaspoons vanilla extract

**1½ cups peeled and
finely diced peaches
(about 3 peaches)**

1 tablespoon lemon juice

**1 tablespoon vodka or
peach liqueur**

One bite of a juicy fresh peach evokes memories of lazy summer days spent lolling on the front porch. Add fresh peaches to creamy, cold ice cream and you've got one of the most refreshing and satisfying warm-weather treats imaginable. You can leave the skins on the peaches, if you prefer, which will give your finished ice cream a nice rosy tint.

1 Fill a medium saucepan about half full with water and bring to a simmer over medium heat. Set a medium heat-proof mixing bowl over the simmering water, making sure that the bottom of the bowl doesn't touch the water.

2 In the bowl over the simmering water, whisk together the cream, sugar, egg yolks, and salt. Heat the mixture, stirring constantly to avoid scrambling the eggs, until it thickens enough to coat the back of a wooden spoon and registers between 170°F and 175°F on a candy thermometer, 6 to 8 minutes.

3 Set a fine-meshed sieve over a second medium heat-proof mixing bowl and pour the custard mixture through the sieve into the second bowl. Remove the sieve (discard any solids) and mix in the milk and vanilla. Stir the mixture for about 5 minutes, until cooled.

4 In a blender or food processor, purée the peaches, lemon juice, and vodka until smooth. Stir the mixture into the custard base. Cover the custard base and refrigerate for at least 2 hours.

5 Once the custard is thoroughly chilled, transfer it to the freezer bowl of your ice cream maker. Freeze for 20 to 30 minutes according to the manufacturer's instructions, until the mixture is the texture of soft-serve.

6 Transfer the mixture to a freezer-safe storage container and freeze for at least 2 hours, or until it reaches the desired consistency.

tip Alcohol lowers the freezing point of your ice cream, keeping it from becoming icy or freezing solid. This is especially useful when making fruit-based ice creams, since fruit contains a lot of water and tends to become icy when frozen. You won't really taste the splash of vodka or peach liqueur, but it will keep your ice cream smooth and creamy. However, you can leave it out if necessary.

STRAWBERRY *ice cream*

Makes about 1½ quarts

Prep: 5 minutes

Cook: 10 minutes

Total Time: 4 hours
and 45 minutes

2 cups heavy cream

¾ cup sugar, divided

6 large egg yolks

¼ teaspoon kosher salt

1 cup whole milk

1½ teaspoons vanilla extract

**1 pound trimmed
fresh strawberries**

**1 tablespoon freshly squeezed
lemon juice**

1 tablespoon vodka

By midsummer, strawberries are piled high at the markets, luring shoppers with their intoxicating fragrance. This is the time to drop everything and make strawberry ice cream. Or, at the very least, buy up a ton of these plump, juicy beauties, trim them, and pop them into your freezer for another time—perhaps the dead of winter when you want to pretend that it's a languid summer day.

1 Fill a medium saucepan about half full with water and bring to a simmer over medium heat. Set a medium heat-proof mixing bowl over the simmering water, making sure that the bottom of the bowl doesn't touch the water.

2 In the bowl over the simmering water, whisk together the cream, ½ cup of the sugar, the egg yolks, and salt. Heat the mixture, stirring constantly to avoid scrambling the eggs, until it thickens enough to coat the back of a wooden spoon and registers between 170°F and 175°F on a candy thermometer, 6 to 8 minutes.

3 Set a fine-meshed sieve over a second medium heat-proof mixing bowl and pour the custard mixture through the sieve into the second bowl. Remove the sieve (discard any solids) and mix in the milk and vanilla. Stir the mixture for about 5 minutes, until cooled.

4 In a blender or food processor, purée the strawberries with the lemon juice, the remaining $\frac{1}{4}$ cup of sugar, and the vodka until smooth. Stir the purée into the cooled custard base. Cover and refrigerate for at least 2 hours.

5 Once the custard is thoroughly chilled, transfer the mixture to the freezer bowl of your ice cream maker. Freeze for 20 to 30 minutes according to the manufacturer's instructions, until the mixture is the texture of soft-serve.

6 Transfer the mixture to a freezer-safe storage container and freeze for at least 2 hours, or until it reaches the desired consistency.

tip You won't taste the splash of vodka, which is virtually flavorless, in this recipe, but it will keep your ice cream smooth and creamy. If you want to enhance the flavor of the berries, you could substitute the same amount of berry liqueur or Kirsch in place of the vodka. However, you can leave the alcohol out if necessary.

BANANA NUT CHOCOLATE CHUNK *ice cream*

Makes about 1¾ quarts

Prep: 10 minutes

Cook: 10 minutes

Total Time: 4 hours
and 50 minutes

2 cups heavy cream
¾ cup sugar
6 large egg yolks
¼ teaspoon kosher salt
1 cup whole milk
2 teaspoons vanilla extract
4 very ripe bananas, peeled
¾ cup chopped,
toasted walnuts
3 ounces semisweet
chocolate, chopped

By now you've surely heard about that amazing one-ingredient banana ice cream that took Pinterest by storm. Well, this is not it. This is a creamy, old-fashioned, custard-based ice cream loaded with fresh bananas and chock-full of nuts and dark chocolate chunks. It's not diet food, but it's everything ice cream is meant to be.

1 Fill a medium saucepan about half full with water and bring to a simmer over medium heat. Set a medium heat-proof mixing bowl over the simmering water, making sure that the bottom of the bowl doesn't touch the water.

2 In the bowl over the simmering water, whisk together the cream, sugar, egg yolks, and salt. Heat the mixture, stirring constantly to avoid scrambling the eggs, until it thickens enough to coat the back of a wooden spoon and registers between 170°F and 175°F on a candy thermometer, 6 to 8 minutes.

3 Set a fine-meshed sieve over a second medium heat-proof mixing bowl and pour the custard mixture through the sieve into the second bowl. Remove the sieve (discard any solids) and mix in the milk and vanilla.

4 Transfer about half of the custard mixture to a blender and add the bananas. Purée until smooth. (If you have an immersion blender, add the bananas to the bowl with the custard mixture and purée in the bowl.) Stir the banana mixture back into the custard, cover, and refrigerate for at least 2 hours.

5 Once the custard is thoroughly chilled, transfer the mixture to the freezer bowl of your ice cream maker. Freeze for 20 to 30 minutes according to the manufacturer's instructions, until the mixture is the texture of soft-serve. Add the chopped walnuts and chocolate to the ice cream base during the last few minutes of churning.

6 Transfer the mixture to a freezer-safe storage container and freeze for at least 2 hours, or until it reaches the desired consistency.

tip Sure, you could make banana bread, again, to use up those bananas that are turning brown on your counter, but now there's another option. This recipe is best made with very ripe, even overripe, bananas.

STRAWBERRY- BANANA *ice cream*

Makes about 1¾ quarts

Prep: 10 minutes

Cook: 10 minutes

Total Time: 4 hours
and 50 minutes

2 cups heavy cream
¾ cup sugar, divided
6 large egg yolks
¼ teaspoon kosher salt
1 cup whole milk
1 teaspoon vanilla extract
**¾ pound trimmed
fresh strawberries**
3 very ripe bananas, peeled
**1 tablespoon freshly squeezed
lemon juice**
1 tablespoon vodka

Sweet red strawberries and creamy bananas make a great flavor duo in this ice cream. The vodka is meant to keep the texture smooth and creamy, but you could substitute any alcohol you like, including bourbon, rum, or even vanilla extract.

1 Fill a medium saucepan about half full with water and bring to a simmer over medium heat. Set a medium heat-proof mixing bowl over the simmering water, making sure that the bottom of the bowl doesn't touch the water.

2 In the bowl over the simmering water, whisk together the cream, ½ cup of the sugar, the egg yolks, and salt. Heat the mixture, stirring constantly to avoid scrambling the eggs, until it thickens enough to coat the back of a wooden spoon and registers between 170°F and 175°F on a candy thermometer, 6 to 8 minutes.

3 Set a fine-meshed sieve over a second medium heat-proof mixing bowl and pour the custard mixture through the sieve into the second bowl. Remove the sieve (discard any solids) and mix in the milk and vanilla. Stir the mixture for about 5 minutes, until cooled.

4 In a blender or food processor, purée the strawberries and bananas with the lemon juice, the remaining ¼ cup of sugar, the vodka, and about 1 cup of the ice cream base until smooth. Stir the purée into the cooled ice cream base. Cover and refrigerate for at least 2 hours.

5 Once the custard is thoroughly chilled, transfer the mixture to the freezer bowl of your ice cream maker. Freeze for 20 to 30 minutes according to the manufacturer's instructions, until the mixture is the texture of soft-serve.

6 Transfer the mixture to a freezer-safe storage container and freeze for at least 2 hours, or until it reaches the desired consistency.

tip I like the added texture of strawberry seeds in this ice cream, but you can strain them out if you prefer. Just pass the puréed banana and strawberry mixture through a fine-meshed sieve before stirring it into the ice cream base.

BLACKBERRY *ice cream*

Makes about 1½ quarts

Prep: 10 minutes

Cook: 20 minutes

Total Time: 5 hours
and 10 minutes

2 cups blackberries
1 cup sugar, divided
2 cups heavy cream
6 large egg yolks
¼ teaspoon kosher salt
1 cup whole milk
1 teaspoon vanilla extract

During the summer, tangles of spiky blackberry vines overtake dirt paths, back gardens, and empty lots, plump fruit hanging heavy on the vines. Don't let all that amazing fruit go to waste. Grab a basket and get to picking, then come home and make this blackberry ice cream. You'll be glad you did.

1 In a heavy-bottomed saucepan, mix the blackberries and ½ cup of the sugar and cook over medium heat, stirring frequently, until the berries are very soft and the mixture becomes syrupy, about 10 minutes. Remove from the heat and let cool for 10 minutes. Transfer the mixture to a blender or food processor and purée until smooth.

2 Fill a medium saucepan about half full with water and bring to a simmer over medium heat. Set a medium heat-proof mixing bowl over the simmering water, making sure that the bottom of the bowl doesn't touch the water.

3 In the bowl over the simmering water, whisk together the berry purée and the cream, the remaining ½ cup of sugar, the egg yolks, and salt. Heat the mixture, stirring constantly to avoid scrambling the eggs, until it thickens enough to coat the back of a wooden spoon and registers between 170°F and 175°F on a candy thermometer, 6 to 8 minutes.

4 Set a fine-meshed sieve over a second medium heat-proof mixing bowl and pour the custard mixture through the sieve into the second bowl. Remove the sieve (discard any solids) and mix in the milk and vanilla. Cover and refrigerate for at least 2 hours.

5 Once the custard is thoroughly chilled, transfer the mixture to the freezer bowl of your ice cream maker. Freeze for 20 to 30 minutes according to the manufacturer's instructions, until the mixture is the texture of soft-serve.

6 Transfer the mixture to a freezer-safe storage container and freeze for at least 2 hours, or until it reaches the desired consistency.

tip If your berries are very sweet, reduce the sugar in the purée by half or a quarter.

RASPBERRY *ice cream*

Makes about 1½ quarts

Prep: 10 minutes

Cook: 10 minutes

Total Time: 4 hours
and 50 minutes

2 cups raspberries

¾ cup sugar, divided

2 cups heavy cream

6 large egg yolks

¼ teaspoon kosher salt

1 cup whole milk

1 teaspoon vanilla extract

Delicate, sweet raspberries and rich cream were meant to be together. This simple ice cream highlights their complementary flavors beautifully. It's divine on its own, but it certainly wouldn't be harmed by a generous drizzle of Hot Fudge Sauce (page 187).

1 In a blender or food processor, purée the raspberries and ¼ cup of the sugar until smooth.

2 Fill a medium saucepan about half full with water and bring to a simmer over medium heat. Set a medium heat-proof mixing bowl over the simmering water, making sure that the bottom of the bowl doesn't touch the water.

3 In the bowl over the simmering water, whisk together the cream, the remaining ½ cup of sugar, the egg yolks, and the salt. Heat the mixture, stirring constantly to avoid scrambling the eggs, until it thickens enough to coat the back of a wooden spoon and registers between 170°F and 175°F on a candy thermometer, 6 to 8 minutes. Remove from the heat and stir in the raspberry purée.

4 Set a fine-meshed sieve over a second medium heat-proof mixing bowl and pour the custard mixture through the sieve into the second bowl. Remove the sieve (discard any solids) and mix in the milk and vanilla. Cover and refrigerate for at least 2 hours.

5 Once the custard is thoroughly chilled, transfer the mixture to the freezer bowl of your ice cream maker. Freeze for 20 to 30 minutes according to the manufacturer's instructions, until the mixture is the texture of soft-serve.

6 Transfer the mixture to a freezer-safe storage container and freeze for at least 2 hours, or until it reaches the desired consistency.

tip Substitute black raspberries, blackberries, or boysenberries for the raspberries, if you like.

RASPBERRY WHITE CHOCOLATE *ice cream*

Makes about 1½ quarts

Prep: 10 minutes

Cook: 10 minutes

Total Time: 4 hours
and 50 minutes

1½ cups raspberries
½ cup sugar, divided
2 cups heavy cream
6 large egg yolks
¼ teaspoon kosher salt
6 ounces white chocolate,
finely chopped
1 cup whole milk
1 teaspoon vanilla extract

The only thing that rivals rich cream as a partner for fresh raspberries is smooth, sweet, creamy white chocolate. This ice cream brings all three ingredients together in a delectable love triangle that you won't mind getting caught up in.

- 1 In a blender or food processor, purée the raspberries and ¼ cup of the sugar until smooth.
- 2 Fill a medium saucepan about half full with water and bring to a simmer over medium heat. Set a medium heat-proof mixing bowl over the simmering water, making sure that the bottom of the bowl doesn't touch the water.
- 3 In the bowl over the simmering water, whisk together the berry purée, cream, the remaining ¼ cup of sugar, the egg yolks, and salt. Heat the mixture, stirring constantly to avoid scrambling the eggs, until it thickens enough to coat the back of a wooden spoon and registers between 170°F and 175°F on a candy thermometer, 6 to 8 minutes.
- 4 Remove from the heat and add the chopped white chocolate, stirring until the chocolate is melted and fully incorporated.

5 Set a fine-meshed sieve over a second medium heat-proof mixing bowl and pour the custard mixture through the sieve into the second bowl. Remove the sieve (discard any solids) and mix in the milk and vanilla. Cover and refrigerate for at least 2 hours.

6 Once the custard is thoroughly chilled, transfer the mixture to the freezer bowl of your ice cream maker. Freeze for 20 to 30 minutes according to the manufacturer's instructions, until the mixture is the texture of soft-serve.

7 Transfer the mixture to a freezer-safe storage container and freeze for at least 2 hours, or until it reaches the desired consistency.

tip Choose a high-quality white chocolate bar that contains at least 33 percent cocoa butter and no hydrogenated vegetable oil.

BLUEBERRY- LEMON *ice cream*

Makes about 1½ quarts

Prep: 10 minutes

Cook: 10 minutes

Total Time: 4 hours
and 50 minutes

2 cups blueberries, chopped

1 cup sugar, divided

**Zest and juice of
1 lemon, divided**

2 cups heavy cream

6 large egg yolks

¼ teaspoon kosher salt

1 cup whole milk

1 teaspoon vanilla extract

Tart lemon heightens the sweetness of blueberries and brings out their subtle flavor. This purple-hued ice cream is gorgeous and super refreshing.

1 In a heavy-bottomed saucepan, mix the blueberries and ½ cup of the sugar and cook over medium heat, stirring frequently, until the berries are very soft and the mixture becomes syrupy, about 10 minutes. Remove from the heat and let cool for 10 minutes. Transfer the mixture to a blender or food processor, add the lemon juice, and purée until smooth.

2 Fill a medium saucepan about half full with water and bring to a simmer over medium heat. Set a medium heat-proof mixing bowl over the simmering water, making sure that the bottom of the bowl doesn't touch the water.

3 In the bowl over the simmering water, whisk together the berry purée, cream, the remaining ½ cup of sugar, the egg yolks, and salt. Heat the mixture, stirring constantly to avoid scrambling the eggs, until it thickens enough to coat the back of a wooden spoon and registers between 170°F and 175°F on a candy thermometer, 6 to 8 minutes.

4 Set a fine-meshed sieve over a second medium heat-proof mixing bowl and pour the custard mixture through the sieve into the second bowl. Remove the sieve (discard any solids) and mix in the milk, lemon zest, and vanilla. Cover and refrigerate for at least 2 hours.

5 Once the custard is thoroughly chilled, transfer the mixture to the freezer bowl of your ice cream maker. Freeze for 20 to 30 minutes according to the manufacturer's instructions, until the mixture is the texture of soft-serve.

6 Transfer the mixture to a freezer-safe storage container and freeze for at least 2 hours, or until it reaches the desired consistency.

tip Fresh blueberries are best, but you can substitute frozen ones if necessary.

CINNAMON APPLE SWIRL *ice cream*

Makes about 1½ quarts

Prep: 10 minutes

Cook: 15 minutes

Total Time: 4 hours
and 55 minutes

FOR THE ICE CREAM

2 cups heavy cream

½ cup plus

2 tablespoons sugar

6 large egg yolks

2 teaspoons cinnamon

¼ teaspoon kosher salt

¾ cup whole milk

Crisp, sweet-tart apples are the quintessential fruit of fall and the perfect flavor partner for a spicy cinnamon ice cream. The apple swirl incorporates apple butter for deep apple flavor.

TO MAKE THE ICE CREAM

- 1 Fill a medium saucepan about half full with water and bring to a simmer over medium heat. Set a medium heat-proof mixing bowl over the simmering water, making sure that the bottom of the bowl doesn't touch the water.
- 2 In the bowl over the simmering water, whisk together the cream, sugar, egg yolks, cinnamon, and salt. Heat the mixture, stirring constantly to avoid scrambling the eggs, until it thickens enough to coat the back of a wooden spoon and registers between 170°F and 175°F on a candy thermometer, 6 to 8 minutes.
- 3 Set a fine-meshed sieve over a second medium heat-proof mixing bowl and pour the custard mixture through the sieve into the second bowl. Remove the sieve (discard any solids) and mix in the milk. Stir the mixture for about 5 minutes, until cooled. Cover and refrigerate for at least 2 hours.

FOR THE CINNAMON APPLE SWIRL

2 tablespoons unsalted butter

½ cup apple butter

¼ cup (packed) light
brown sugar

1 teaspoon ground cinnamon

½ teaspoon vanilla extract

TO MAKE THE CINNAMON APPLE SWIRL

In a heavy-bottomed saucepan over medium heat, mix the butter, apple butter, brown sugar, and cinnamon and cook over medium heat, stirring frequently, until the sugar is fully dissolved and the mixture thickens slightly, about 5 minutes. Remove from the heat and stir in the vanilla. Let cool to room temperature and then refrigerate.

TO FREEZE THE ICE CREAM BASE

1 Once the custard is thoroughly chilled, transfer the mixture to the freezer bowl of your ice cream maker. Freeze for 20 to 30 minutes according to the manufacturer's instructions, until the mixture is the texture of soft-serve.

2 Transfer the mixture to a freezer-safe storage container, layering it with the cinnamon apple swirl mixture, and freeze for at least 2 hours, or until it reaches the desired consistency.

tip If you don't have apple butter, substitute 2 peeled, cored, and finely diced apples and cook them with the sugar and butter until they are very soft.

HONEY-ROASTED PEAR *ice cream*

Makes about 1½ quarts

Prep: 10 minutes

Cook: 15 minutes

Total Time: 4 hours
and 55 minutes

FOR THE ROASTED PEARS

2 tablespoons unsalted butter

½ cup honey

2 tablespoons sugar

¼ teaspoon kosher salt

4 Bosc pears, peeled, halved,
and cored

Pears roasted in honey and butter lend complex flavor to this rich ice cream. Serve a scoop over gingerbread cake or smooshed between Snappy Gingersnaps (page 190) for an amazing seasonal fall treat.

TO MAKE THE ROASTED PEARS

1 Preheat the oven to 350°F.

2 In a large ovenproof skillet, heat the butter, honey, sugar, and salt over medium heat until the butter is melted and the mixture is bubbly, about 2 minutes. Add the pears, cut-side down, and cook for 3 minutes. Transfer the skillet to the preheated oven and cook for 15 minutes. Remove from the oven and let the pears cool.

3 Using a slotted spoon, remove the pears from the liquid, reserving the liquid in the skillet. Finely dice the pears and transfer them to a bowl. Cover and refrigerate.

***tip** If you don't have pears, you could substitute apples, Fuyu persimmons, or even quince in this recipe.*

FOR THE ICE CREAM

2 cups heavy cream

6 large egg yolks

¼ cup sugar

¼ teaspoon kosher salt

1 cup whole milk

1½ teaspoons vanilla

3 tablespoons dark rum

TO MAKE THE ICE CREAM

1 Fill a medium saucepan about half full with water and bring to a simmer over medium heat. Set a medium heat-proof mixing bowl over the simmering water, making sure that the bottom of the bowl doesn't touch the water.

2 In the bowl over the simmering water, whisk together the cream, egg yolks, sugar, and salt. Heat the mixture, stirring constantly to avoid scrambling the eggs, until it thickens enough to coat the back of a wooden spoon and registers between 170°F and 175°F on a candy thermometer, 6 to 8 minutes.

3 Set a fine-meshed sieve over a second medium heat-proof mixing bowl and pour the custard mixture through the sieve into the second bowl. Remove the sieve (discard any solids) and mix in the milk and vanilla.

4 Bring the liquid in the skillet up to a gentle simmer over medium heat, add the rum, and stir to deglaze the pan. Cook for about 1 minute, and then stir the mixture into the custard base. Stir the mixture for about 5 minutes, until cooled. Cover the custard base and chill for at least 2 hours.

5 When the custard is thoroughly chilled, transfer the mixture to the freezer bowl of your ice cream maker. Freeze for 20 to 30 minutes according to the manufacturer's instructions, until the mixture is the texture of soft-serve. Add the diced pears to the ice cream base during the last few minutes of churning.

6 Transfer the mixture to a freezer-safe storage container and freeze for at least 2 hours, or until it reaches the desired consistency.

LEMON CUSTARD

ice cream

Makes about 1½ quarts

Prep: 5 minutes

Cook: 10 minutes

Total Time: 4 hours
and 45 minutes

4 lemons, divided

1 cup sugar

2 cups heavy cream

6 large egg yolks

¼ teaspoon kosher salt

1 cup whole milk

1 teaspoon lemon extract

½ teaspoon vanilla extract

Think of this ice cream as lemon curd or a lemon tart in frozen form. It's super tangy, thanks to the additions of both lemon zest and extract, but since it's made in the classic custard style, it's also rich and creamy. Sandwich a scoop between Snappy Ginger-snaps (page 190) for the ultimate divine confection.

1 Fill a medium saucepan about half full with water and bring to a simmer over medium heat. Set a medium heat-proof mixing bowl over the simmering water, making sure that the bottom of the bowl doesn't touch the water.

2 Remove the yellow zest from one of the lemons in long strips, using a vegetable peeler (leaving behind the white pith).

3 Finely grate the zest of the remaining three lemons and mix it with the sugar in a food processor fitted with a metal blade. Process until well combined.

4 In the bowl over the simmering water, whisk together the cream, lemon zest mixture, egg yolks, and salt. Heat the mixture, stirring constantly to avoid scrambling the eggs, until it thickens enough to coat the back of a wooden spoon and registers between 170°F and 175°F on a candy thermometer, 6 to 8 minutes.

5 Set a fine-meshed sieve over a second medium heat-proof mixing bowl and pour the custard mixture through the sieve into the second bowl. Remove the sieve (discard any solids) and mix in the milk, lemon extract, and vanilla. Stir the mixture for about 5 minutes, until cooled. Cover and refrigerate for at least 2 hours.

6 Once the custard is thoroughly chilled, transfer the mixture to the freezer bowl of your ice cream maker. Freeze for 20 to 30 minutes according to the manufacturer's instructions, until the mixture is the texture of soft-serve.

7 Transfer the mixture to a freezer-safe storage container and freeze for at least 2 hours, or until it reaches the desired consistency.

***tip** To make lemon cookie ice cream, add 12 chopped lemon sandwich cookies to the ice cream base in the last few minutes of churning.*

PINEAPPLE *ice cream*

Makes about 1½ quarts

Prep: 10 minutes

Cook: 10 minutes

Total Time: 4 hours
and 50 minutes

**2 cups chopped
fresh pineapple**

¾ cup plus

2 tablespoons sugar

2 cups heavy cream

6 large egg yolks

¼ teaspoon kosher salt

1 cup whole milk

**2 tablespoons freshly
squeezed lemon juice**

Pineapple and ice cream are a surprisingly delicious match. The tangy sweetness of the fruit is mellowed by the rich cream, while the cream is punctuated by the sugary tartness of the pineapple. Add a splash of dark rum, if you like, and this ice cream will taste like a tropical cocktail.

1 In a blender, purée the pineapple, sugar, and cream until smooth. Pour the mixture through a fine-meshed sieve into a medium heat-proof bowl. Whisk in the egg yolks and salt.

2 Fill a medium saucepan about half full with water and bring to a simmer over medium heat. Place the bowl with the pineapple mixture over the simmering water, making sure that the bottom of the bowl doesn't touch the water. Heat, stirring constantly to avoid scrambling the eggs, until the mixture thickens enough to coat the back of a wooden spoon and registers between 170°F and 175°F on a candy thermometer, 6 to 8 minutes.

3 Set a fine-meshed sieve over a second medium heat-proof mixing bowl and pour the custard mixture through the sieve into the second bowl. Remove the sieve (discard any solids) and mix in the milk and lemon juice. Stir the mixture for about 5 minutes, until cooled. Cover and refrigerate for at least 2 hours.

4 Once the custard is thoroughly chilled, transfer the mixture to the freezer bowl of your ice cream maker. Freeze for 20 to 30 minutes according to the manufacturer's instructions, until the mixture is the texture of soft-serve.

5 Transfer the mixture to a freezer-safe storage container and freeze for at least 2 hours, or until it reaches the desired consistency.

tip You can't tell if a pineapple is ripe based on its exterior color—some varieties are green when fully ripe, while others turn a pale gold color—so it's best to choose based on scent (smell the base of the pineapple) and by checking for fresh-looking green leaves.

MANGO-LIME *ice cream*

Makes about 1½ quarts

Prep: 10 minutes

Cook: 10 minutes

Total Time: 4 hours
and 50 minutes

4 ripe mangos, peeled,
pitted, and chopped

$\frac{2}{3}$ cup sugar

2 cups heavy cream

6 large egg yolks

$\frac{1}{4}$ teaspoon kosher salt

1 cup whole milk

$\frac{1}{4}$ cup freshly squeezed
lime juice

The flavor combination of mango and lime is like sunrise on a tropical island. Ripe mango has a soft, velvety texture and a creamy sweet flavor that melds beautifully with cream.

- 1 In a blender, purée the mangos and sugar until smooth.
- 2 Fill a medium saucepan about half full with water and bring to a simmer over medium heat. Set a medium heat-proof mixing bowl over the simmering water, making sure that the bottom of the bowl doesn't touch the water.
- 3 In the bowl over the simmering water, whisk together the mango purée, cream, egg yolks, and salt. Heat the mixture, stirring constantly to avoid scrambling the eggs, until it thickens enough to coat the back of a wooden spoon and registers between 170°F and 175°F on a candy thermometer, 6 to 8 minutes.

4 Set a fine-meshed sieve over a second medium heat-proof mixing bowl and pour the custard mixture through the sieve into the second bowl. Remove the sieve (discard any solids) and mix in the milk and lime juice. Stir the mixture for about 5 minutes, until cooled. Cover and refrigerate for at least 2 hours.

5 Once the custard is thoroughly chilled, transfer the mixture to the freezer bowl of your ice cream maker. Freeze for 20 to 30 minutes according to the manufacturer's instructions, until the mixture is the texture of soft-serve.

6 Transfer the mixture to a freezer-safe storage container and freeze for at least 2 hours, or until it reaches the desired consistency.

tip For the easiest prep, peel the mangos with a sharp knife or vegetable peeler and then cut the flesh from the pit.



six

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BIRTHDAY CAKE

ice cream

Makes 1 quart

Prep: 5 minutes

Cook: 10 minutes

Total Time: 4 hours
and 45 minutes

2 cups heavy cream

$\frac{3}{4}$ cup sugar

6 large egg yolks

$\frac{1}{2}$ cup white cake mix

1 cup whole milk

$\frac{1}{2}$ teaspoon vanilla extract

$\frac{1}{2}$ cup rainbow jimmies

Picture a moist white layer cake slathered with vanilla buttercream and speckled with rainbow sprinkles. It's every kid's birthday dream. Now imagine it as an ice cream flavor and you'll know what you're in for with this recipe.

- 1 Fill a medium saucepan about half full with water and bring to a simmer over medium heat. Set a medium heat-proof mixing bowl over the simmering water, making sure that the bottom of the bowl doesn't touch the water.
- 2 In the bowl over the simmering water, whisk together the cream, sugar, egg yolks, and cake mix and heat, stirring constantly to avoid scrambling the eggs, until the mixture thickens enough to coat the back of a wooden spoon and registers between 170°F and 175°F on a candy thermometer, 6 to 8 minutes.
- 3 Set a fine-meshed sieve over a second medium heat-proof mixing bowl and pour the custard mixture through the sieve into the second bowl. Remove the sieve (discard any solids) and mix in the milk and vanilla. Stir the mixture for about 5 minutes until cooled. Cover and refrigerate for at least 2 hours.

4 Once the custard is thoroughly chilled, transfer the mixture to the freezer bowl of your ice cream maker. Freeze for 20 to 30 minutes according to the manufacturer's instructions, until the mixture is the texture of soft-serve. Add the rainbow jimmies to the ice cream base during the last few minutes of churning.

5 Transfer the mixture to a freezer-safe storage container and freeze for at least 2 hours, or until it reaches the desired consistency.

tip You might be tempted to use a confetti cake mix, which has sprinkles already mixed in, instead of plain white cake and sprinkles, but since you'll be straining the custard after adding the cake mix, you'll lose all those pretty bursts of color anyway.

RED VELVET CUPCAKE *ice cream*

Makes about 1½ quarts

Prep: 10 minutes

Cook: 10 minutes

Total Time: 4 hours
and 50 minutes

1 cup heavy cream

1 cup whole milk

¾ cup sugar

6 large egg yolks

**¼ cup unsweetened
cocoa powder**

¼ teaspoon kosher salt

1 cup buttermilk

1 teaspoon vanilla extract

**1 tablespoon red food coloring
(optional)**

2 cups red velvet cake crumbs

This light chocolate ice cream is flavored with cocoa powder and buttermilk, just like the classic red velvet layer cake. And to accentuate the cakey appeal and add some extra texture and flavor, layers of red velvet cake crumbs are added before the final freeze.

1 Fill a medium saucepan about half full with water and bring to a simmer over medium heat. Set a medium heat-proof mixing bowl over the simmering water, making sure that the bottom of the bowl doesn't touch the water.

2 In the bowl over the simmering water, whisk together the cream, milk, sugar, egg yolks, cocoa powder, and salt. Heat the mixture, stirring constantly to avoid scrambling the eggs, until it thickens enough to coat the back of a wooden spoon and registers between 170°F and 175°F on a candy thermometer, 6 to 8 minutes.

3 Set a fine-meshed sieve over a second medium heat-proof mixing bowl and pour the custard mixture through the sieve into the second bowl. Remove the sieve (discard any solids) and stir in the buttermilk, vanilla, and food coloring, if using. Stir the mixture for about 5 minutes until cooled. Cover and refrigerate for at least 2 hours.

4 Once the custard is thoroughly chilled, transfer the mixture to the freezer bowl of your ice cream maker. Freeze for 20 to 30 minutes according to the manufacturer's instructions, until the mixture is the texture of soft-serve.

5 Transfer the mixture to a freezer-safe storage container, layering the ice cream with the cake crumbs, and freeze for at least 2 hours, or until it reaches the desired consistency.

tip Don't have a red velvet cake on hand? Go ahead and use a boxed cake mix to whip one up to use for this recipe.

BLUEBERRY SWIRL CHEESECAKE *ice cream*

Makes about 1½ quarts

Prep: 10 minutes

Cook: 10 minutes

Total Time: 4 hours
and 50 minutes

FOR THE ICE CREAM

8 ounces cream cheese

1 cup (packed)
light brown sugar

1 cup heavy cream

1 cup whole milk

¼ teaspoon kosher salt

2 tablespoons freshly
squeezed lemon juice

½ teaspoon vanilla extract

½ cup coarsely crushed
graham crackers

This pretty ice cream has all the appeal of a rich, tangy blueberry cheesecake—including the sweet crunch of graham cracker crust. And the best part? You don't have to worry about the cake refusing to set or cracking in the oven. Just stir the base ingredients together, make the quick blueberry swirl, freeze, and enjoy.

TO MAKE THE ICE CREAM

In a large mixing bowl using a handheld electric mixer, or in the bowl of a stand mixer fitted with the paddle attachment, beat the cream cheese, brown sugar, cream, milk, salt, lemon juice, and vanilla until smooth and well combined. Cover and chill for at least 2 hours.

FOR THE BLUEBERRY SWIRL

1 cup fresh blueberries

$\frac{1}{4}$ cup sugar

2 teaspoons cornstarch

2 tablespoons water

Pinch of kosher salt

1 tablespoon freshly
squeezed lemon juice

TO MAKE THE BLUEBERRY SWIRL

In a small, heavy-bottomed saucepan, mix the blueberries, sugar, cornstarch, water, salt, and lemon juice and heat, stirring frequently, over medium-low heat until the berries pop and the liquid becomes syrupy. Transfer to a small bowl, cover, and refrigerate.

TO FREEZE THE ICE CREAM BASE

1 Once the ice cream base is thoroughly chilled, transfer the mixture to the freezer bowl of your ice cream maker. Freeze for 20 to 30 minutes according to the manufacturer's instructions, until the mixture is the texture of soft-serve. Add the graham cracker crumbs to the ice cream base during the last few minutes of churning.

2 Transfer the mixture to a freezer-safe storage container, layering the ice cream with the blueberry swirl, and freeze for at least 2 hours, or until it reaches the desired consistency.

***tip** You can substitute just about any sweet fruit for the blueberries—try raspberries, blackberries, strawberries, peaches, nectarines, or plums.*

STRAWBERRY SHORTCAKE *ice cream*

Makes 1½ quarts

Prep: 10 minutes

Cook: 10 minutes

Total Time: 4 hours
and 50 minutes

2 cups heavy cream

¾ cup sugar, divided

6 large egg yolks

½ cup white cake mix

1 cup whole milk

½ teaspoon vanilla extract

**¾ pound trimmed
fresh strawberries**

**2 teaspoons freshly squeezed
lemon juice**

2 teaspoons vodka

Strawberry shortcake—fluffy biscuits layered with juicy, ripe strawberries and piles of sweetened whipped cream—is the official dessert of summer in many parts of the country. And since summer is arguably the official season for ice cream, it feels oh-so-right to combine the two confections in one refreshing, delectable frozen treat.

1 Fill a medium saucepan about half full with water and bring to a simmer over medium heat. Set a medium heat-proof mixing bowl over the simmering water, making sure that the bottom of the bowl doesn't touch the water.

2 In the bowl over the simmering water, whisk together the cream, ½ cup of the sugar, the egg yolks, and cake mix and heat, stirring constantly to avoid scrambling the eggs, until the mixture thickens enough to coat the back of a wooden spoon and registers between 170°F and 175°F on a candy thermometer, 6 to 8 minutes.

3 Set a fine-meshed sieve over a second medium heat-proof mixing bowl and pour the custard mixture through the sieve into the second bowl. Remove the sieve (discard any solids) and mix in the milk and vanilla. Stir the mixture for about 5 minutes, until cooled.

4 In a blender or food processor, purée the strawberries, lemon juice, the remaining $\frac{1}{4}$ cup of sugar, and the vodka until smooth.

5 Stir the purée into the cooled custard base. Cover and refrigerate for at least 2 hours.

6 Once the custard is thoroughly chilled, transfer the mixture to the freezer bowl of your ice cream maker. Freeze for 20 to 30 minutes according to the manufacturer's instructions, until the mixture is the texture of soft-serve.

7 Transfer the mixture to a freezer-safe storage container and freeze for at least 2 hours, or until it reaches the desired consistency.

tip The vodka is meant to keep the texture smooth and creamy, but it won't add flavor. Feel free to substitute a berry liqueur, if you like, to boost the flavor of the fruit.

BROWN SUGAR RHUBARB *ice cream*

Makes about 1½ quarts

Prep: 10 minutes

Cook: 25 minutes

Total Time: 5 hours
and 15 minutes

2 cups heavy cream

**1¼ cups (packed) light brown
sugar, divided**

6 large egg yolks

¼ teaspoon kosher salt

1 cup whole milk

1½ teaspoons vanilla extract

12 ounces rhubarb, finely diced

Rhubarb is juicy, intensely tart, and delicious stewed with brown sugar until it's tender and syrupy. Swirl this concoction into a standard ice cream base and you'll wonder why you don't see rhubarb ice cream in every ice cream shop in the country.

1 Fill a medium saucepan about half full with water and bring to a simmer over medium heat. Set a medium heat-proof mixing bowl over the simmering water, making sure that the bottom of the bowl doesn't touch the water.

2 In the bowl over the simmering water, whisk together the cream, ¾ cup of the brown sugar, the egg yolks, and salt. Heat the mixture, stirring constantly to avoid scrambling the eggs, until it thickens enough to coat the back of a wooden spoon and registers between 170°F and 175°F on a candy thermometer, 6 to 8 minutes.

3 Set a fine-meshed sieve over a second medium heat-proof mixing bowl and pour the custard mixture through the sieve into the second bowl. Remove the sieve (discard any solids) and mix in the milk and vanilla. Stir the mixture for about 5 minutes, until cooled. Cover and refrigerate for at least 2 hours.

4 In a heavy-bottomed saucepan, mix the rhubarb and the remaining ½ cup of brown sugar. Heat over medium heat until the rhubarb is tender and juicy, about 5 minutes. With a slotted spoon, remove the rhubarb from the saucepan and set it aside in a bowl. Continue to simmer the liquid for another 10 minutes or so, until it becomes syrupy.

5 Add the syrup to the rhubarb in the bowl and stir to mix. Let cool to room temperature and then cover and refrigerate.

6 Once the custard is thoroughly chilled, transfer the mixture to the freezer bowl of your ice cream maker. Freeze for 20 to 30 minutes according to the manufacturer's instructions, until the mixture is the texture of soft-serve. Add the rhubarb mixture to the ice cream base during the last few minutes of churning.

7 Transfer the mixture to a freezer-safe storage container and freeze for at least 2 hours, or until it reaches the desired consistency.

tip Rhubarb is plentiful in early to mid spring. Look for stalks that are firm and a vibrant pinkish red.

S'MORES *ice cream*

Makes about 1½ quarts

Prep: 10 minutes

Cook: 15 minutes

Total Time: 4 hours
and 50 minutes

FOR THE ICE CREAM

2 cups heavy cream

½ cup (packed) light
brown sugar

2 tablespoons honey

6 large egg yolks

¼ teaspoon kosher salt

1 cup whole milk

1 teaspoon vanilla extract

¾ cups chopped (¼-inch
pieces) graham crackers
(about 4 whole crackers)

⅔ cup marshmallow creme

It never really feels like summer until you've enjoyed your first s'mores of the season. But what if it's so hot that you can't even imagine building a fire to roast marshmallows? For those times, there is S'Mores Ice Cream. In this recipe, brown sugar and honey give the ice cream base a rich, rounded sweetness reminiscent of graham crackers, while chunks of graham crackers and swirls of chocolate fudge and marshmallow creme complete the effect.

TO MAKE THE ICE CREAM

1 Fill a medium saucepan about half full with water and bring to a simmer over medium heat. Set a medium heat-proof mixing bowl over the simmering water, making sure that the bottom of the bowl doesn't touch the water.

2 In the bowl over the simmering water, whisk together the cream, brown sugar, honey, egg yolks, and salt. Heat the mixture, stirring constantly to avoid scrambling the eggs, until it thickens enough to coat the back of a wooden spoon and registers between 170°F and 175°F on a candy thermometer, 6 to 8 minutes.

3 Set a fine-meshed sieve over a second medium heat-proof mixing bowl and pour the custard mixture through the sieve into the second bowl. Remove the sieve (discard any solids) and mix in the milk and vanilla. Stir the mixture for about 5 minutes, until cooled. Cover and refrigerate for at least 2 hours.

4 Once the custard is thoroughly chilled, transfer the mixture to the freezer bowl of your ice cream maker. Freeze for 20 to 30 minutes according to the manufacturer's instructions, until the mixture is the texture of soft-serve. Add the chopped graham crackers to the ice cream base during the last few minutes of churning.

FOR THE CHOCOLATE SWIRL

¼ cup heavy cream
1 tablespoon light brown sugar
1 tablespoon corn syrup
2 teaspoons unsalted butter
2 ounces semisweet chocolate, chopped
¼ teaspoon vanilla extract

TO MAKE THE CHOCOLATE SWIRL

In a heavy-bottomed saucepan, mix the cream, brown sugar, corn syrup, and butter and heat over medium heat, stirring, until the butter is melted and the sugar is dissolved, about 3 minutes. Reduce the heat to low, add the chopped chocolate, and stir just until melted and combined, about 1 minute. Remove from the heat and stir in the vanilla. Let cool to room temperature, or refrigerate, until ready to use (it should still be liquid, but cooled almost to room temperature).

TO FREEZE THE ICE CREAM BASE

Transfer the mixture to a freezer-safe storage container, layering it with the marshmallow creme and chocolate swirl, and freeze for at least 2 hours, or until it reaches the desired consistency.

COTTON CANDY

ice cream

Makes about 1 quart

Prep: 5 minutes

Cook: 10 minutes

Total Time: 4 hours
and 45 minutes

2 cups heavy cream

$\frac{3}{4}$ cup sugar

6 large egg yolks

$\frac{1}{4}$ teaspoon kosher salt

1 cup whole milk

**$\frac{3}{4}$ teaspoon cotton
candy flavor**

**Pink, purple, or blue
food coloring (optional)**

Ethereal strands of pink or blue spun sugar are the stuff childhood memories are made of—the giant, colorful puff of deliciousness on a stick, the sugar melting into a grainy sweetness the moment it hits your tongue, and that indescribable, sweet and slightly tangy flavor. Close your eyes, and this ice cream version will transport you to the summertime festivals and boardwalks of your youth—carnival music not included.

1 Fill a medium saucepan about half full with water and bring to a simmer over medium heat. Set a medium heat-proof mixing bowl over the simmering water, making sure that the bottom of the bowl doesn't touch the water.

2 In the bowl over the simmering water, whisk together the cream, sugar, egg yolks, and salt. Heat the mixture, stirring constantly to avoid scrambling the eggs, until it thickens enough to coat the back of a wooden spoon and registers between 170°F and 175°F on a candy thermometer, 6 to 8 minutes.

3 Set a fine-meshed sieve over a second medium heat-proof mixing bowl and pour the custard mixture through the sieve into the second bowl. Remove the sieve (discard any solids) and mix in the milk, cotton candy flavor, and food coloring (if using). Stir the mixture for about 5 minutes, until cooled. Cover and refrigerate for at least 2 hours.

4 Once the custard is thoroughly chilled, transfer the mixture to the freezer bowl of your ice cream maker. Freeze for 20 to 30 minutes according to the manufacturer's instructions, until the mixture is the texture of soft-serve.

5 Transfer the mixture to a freezer-safe storage container and freeze for at least 2 hours, or until it reaches the desired consistency.

***tip** You can find cotton candy flavor in the cake decorating and mix section of many supermarkets or craft shops (like Michaels or Jo-Ann) that have cake decorating sections, or you can buy it online.*

PINK BUBBLEGUM *ice cream*

Makes about 1½ quarts

Prep: 5 minutes

Cook: 15 minutes

Total Time: 4 hours
and 50 minutes

2 cups heavy cream

½ cup sugar

6 large egg yolks

¼ teaspoon kosher salt

**10 pieces pink bubblegum
(like Bubblicious or
Bubble Yum)**

1 cup whole milk

Pink food coloring

1 cup small gum balls

It doesn't take a genius to figure out that two treats are better than one. All it takes is one clever kid who realizes she can have her ice cream and chew bubblegum, too!

1 Fill a medium saucepan about half full with water and bring to a simmer over medium heat. Set a medium heat-proof mixing bowl over the simmering water, making sure that the bottom of the bowl doesn't touch the water.

2 In the bowl over the simmering water, whisk together the cream, sugar, egg yolks, and salt. Add the bubblegum and heat, stirring constantly to avoid scrambling the eggs, until the bubblegum has melted and the mixture thickens enough to coat the back of a wooden spoon and registers between 170°F and 175°F on a candy thermometer, 6 to 8 minutes.

3 Set a fine-meshed sieve over a second medium heat-proof mixing bowl and pour the custard mixture through the sieve into the second bowl. Remove the sieve (discard any solids) and mix in the milk and food coloring. Stir the mixture for about 5 minutes, until cooled. Cover and refrigerate for at least 2 hours.

4 Once the custard is thoroughly chilled, transfer the mixture to the freezer bowl of your ice cream maker. Freeze for 20 to 30 minutes according to the manufacturer's instructions, until the mixture is the texture of soft-serve. Add the gum balls to the ice cream base during the last few minutes of churning.

5 Transfer the mixture to a freezer-safe storage container and freeze for at least 2 hours, or until it reaches the desired consistency.

tip If you don't want to use bubblegum, you can substitute $\frac{3}{4}$ teaspoon of bubblegum flavor for the bubblegum and increase the sugar to $\frac{3}{4}$ cup. You can find bubblegum flavor in the cake decorating and mix section of many supermarkets or craft shops (like Michaels or Jo-Ann) that have cake decorating sections, or you can buy it online.

KEY LIME PIE

ice cream

Makes about 1½ quarts

Prep: 5 minutes

Cook: 15 minutes

Total Time: 4 hours
and 50 minutes

2 cups heavy cream

¾ cup sugar

6 large egg yolks

¼ teaspoon kosher salt

1 cup milk

**¾ cup freshly squeezed
lime juice**

Finely grated zest of 1 lime

**¾ cup coarsely crushed
graham crackers**

Key lime pie—a graham cracker crust filled with sweet lime custard and topped with sweetened whipped cream—is a classic dessert that originated in the Florida Keys, where those adorable Key limes are plentiful. This ice cream version starts with a sweet, creamy custard, and lots of fresh lime juice, lime zest, and graham cracker crumbs make it taste just like the world-famous pie.

1 Fill a medium saucepan about half full with water and bring to a simmer over medium heat. Set a medium heat-proof mixing bowl over the simmering water, making sure that the bottom of the bowl doesn't touch the water.

2 In the bowl over the simmering water, whisk together the cream, sugar, egg yolks, and salt. Heat the mixture, stirring constantly to avoid scrambling the eggs, until it thickens enough to coat the back of a wooden spoon and registers between 170°F and 175°F on a candy thermometer, 6 to 8 minutes.

3 Set a fine-meshed sieve over a second medium heat-proof mixing bowl and pour the custard mixture through the sieve into the second bowl. Remove the sieve (discard any solids) and mix in the milk, lime juice, and lime zest. Stir the mixture for about 5 minutes, until cooled. Cover and refrigerate for at least 2 hours.

- 4 Once the custard is thoroughly chilled, transfer the mixture to the freezer bowl of your ice cream maker. Freeze for 20 to 30 minutes according to the manufacturer's instructions, until the mixture is the texture of soft-serve. Add the graham cracker crumbs to the ice cream base during the last few minutes of churning.
- 5 Transfer the mixture to a freezer-safe storage container and freeze for at least 2 hours, or until it reaches the desired consistency.

tip Key limes are tiny limes with slightly less acidic juice than standard (Persian) limes. Once combined with sugar, cream, and egg yolks, it's nearly impossible to taste the difference. I use standard limes for this recipe because they are much easier to find and require a lot less work to get the quantity of juice and zest needed.

ALMOND JOY

ice cream

Makes about 1½ quarts

Prep: 5 minutes

Cook: 15 minutes

Total Time: 4 hours
and 50 minutes

1 cup heavy cream

1 cup full-fat coconut milk

1¼ cups sweetened, shredded
coconut, divided

½ cup sugar

6 large egg yolks

¼ teaspoon kosher salt

1 cup whole milk

4 ounces semisweet
chocolate, chopped

½ cup chopped, toasted
almonds (see tip)

The only thing better than your favorite candy bar is a scoop of ice cream that tastes just like it. Toasted coconut ice cream loaded with bits of dark chocolate and toasted almonds will make you feel like a kid again.

- 1 In a heavy-bottomed saucepan, mix the cream, coconut milk, and ¾ cup of the shredded coconut and bring to a simmer over medium heat. Remove the pan from the heat, cover, and let steep for 20 minutes.
- 2 Fill a medium saucepan about half full with water and bring to a simmer over medium heat. Set a medium heat-proof mixing bowl over the simmering water, making sure that the bottom of the bowl doesn't touch the water.
- 3 In the bowl over the simmering water, whisk together the cream-and-coconut mixture, sugar, egg yolks, and salt. Heat the mixture, stirring constantly to avoid scrambling the eggs, until it thickens enough to coat the back of a wooden spoon and registers between 170°F and 175°F on a candy thermometer, 6 to 8 minutes.
- 4 Set a fine-meshed sieve over a second medium heat-proof mixing bowl and pour the custard mixture through the sieve into the second bowl. Press on the solids to release as much of the liquid as possible, and then discard the solids. Mix in the milk. Stir the mixture for about 5 minutes, until cooled. Cover and refrigerate for at least 2 hours.

5 Meanwhile, toast the remaining ½ cup of shredded coconut in a medium saucepan over medium heat, stirring frequently, until the coconut is bubbly and a light golden-brown color. Set aside to cool. Cover and chill until ready to use.

6 Once the custard is thoroughly chilled, transfer the mixture to the freezer bowl of your ice cream maker. Freeze for 20 to 30 minutes according to the manufacturer's instructions, until the mixture is the texture of soft-serve. Add the chopped chocolate, almonds, and toasted coconut to the ice cream base during the last few minutes of churning.

7 Transfer the mixture to a freezer-safe storage container and freeze for at least 2 hours, or until it reaches the desired consistency.

tip Toast almonds in a small skillet set over medium-low heat, stirring constantly, just until lightly browned, about 3 minutes.

BANANAS FOSTER

ice cream

Makes about 1½ quarts

Prep: 10 minutes

Cook: 10 minutes

Total Time: 4 hours
and 50 minutes

**3 very ripe bananas,
peeled and chopped**
**¾ cup (packed)
light brown sugar**
2 cups heavy cream
6 large egg yolks
¼ teaspoon kosher salt
1 cup whole milk
2 tablespoons dark rum
1 teaspoon vanilla extract

Bananas Foster is a famous Creole dessert featuring bananas flambéed with rum and brown sugar, usually prepared tableside at fancy New Orleans restaurants. Here, I turn that roasted, rum-spiked banana flavor into ice cream by first caramelizing the bananas with brown sugar and then swirling that mixture into a custardy ice cream base with a splash of dark rum.

- 1 In a heavy-bottomed saucepan, mix the bananas and brown sugar. Mash the bananas thoroughly with a fork, mixing them into a paste with the brown sugar. Cook over medium heat, stirring often, until the mixture bubbles and deepens in color, about 5 minutes. Remove from the heat and let cool for 10 minutes.
- 2 Fill a medium saucepan about half full with water and bring to a simmer over medium heat. Set a medium heat-proof mixing bowl over the simmering water, making sure that the bottom of the bowl doesn't touch the water.
- 3 In the bowl over the simmering water, whisk together the banana-and-sugar mixture, cream, egg yolks, and salt. Heat the mixture, stirring constantly to avoid scrambling the eggs, until it thickens enough to coat the back of a wooden spoon and registers between 170°F and 175°F on a candy thermometer, 6 to 8 minutes.

4 Set a fine-meshed sieve over a second medium heat-proof mixing bowl and pour the custard mixture through the sieve into the second bowl. Remove the sieve (discard any solids) and mix in the milk, rum, and vanilla. Cover and refrigerate for at least 2 hours.

5 Once the custard is thoroughly chilled, transfer the mixture to the freezer bowl of your ice cream maker. Freeze for 20 to 30 minutes according to the manufacturer's instructions, until the mixture is the texture of soft-serve.

6 Transfer the mixture to a freezer-safe storage container and freeze for at least 2 hours, or until it reaches the desired consistency.

tip Igniting the rum in Bananas Foster cooks out the alcohol, but alcohol helps keep ice cream smooth and creamy, so here you'll want to add it after cooking the base.

CARAMEL APPLE

ice cream

Makes 1½ quarts

Prep: 10 minutes

Cook: 10 minutes

Total Time: 4 hours
and 45 minutes

FOR THE ICE CREAM

2 cups heavy cream

½ cup sugar

6 large egg yolks

¼ teaspoon kosher salt

½ cup apple butter

¾ cup whole milk

½ teaspoon vanilla extract

Crisp, sweet-tart apples ride in with the cool, back-to-school days of autumn, and covered in rich, gooey caramel, they're a must-have harvest festival treat. This Caramel Apple Ice Cream wraps all the flavor of fresh apples and rich caramel in a cold, creamy base.

TO MAKE THE ICE CREAM

1 Fill a medium saucepan about half full with water and bring to a simmer over medium heat. Set a medium heat-proof mixing bowl over the simmering water, making sure that the bottom of the bowl doesn't touch the water.

2 In the bowl over the simmering water, whisk together the cream, sugar, egg yolks, and salt and heat, stirring constantly to avoid scrambling the eggs, until the mixture thickens enough to coat the back of a wooden spoon and registers between 170°F and 175°F on a candy thermometer, 6 to 8 minutes.

3 Set a fine-meshed sieve over a second medium heat-proof mixing bowl and pour the custard mixture through the sieve into the second bowl. Remove the sieve (discard any solids) and mix in the apple butter, milk, and vanilla. Stir the mixture for about 5 minutes, until cooled. Cover and refrigerate for at least 2 hours.

FOR THE CARAMEL SWIRL

6 tablespoons sugar

½ cup heavy cream

2 tablespoons water

Pinch of kosher salt

¼ teaspoon vanilla extract

TO MAKE THE CARAMEL SWIRL

In a heavy-bottomed saucepan, melt the sugar over medium heat, shaking or swirling the pan until all the sugar is melted and the liquid turns a deep golden-brown color. Stir in the cream, water, and salt. The mixture may splatter and the sugar will harden when the cold cream hits it, but don't worry. Simmer, stirring with a heat-proof spatula, until the mixture is smooth again and thickens a bit. Remove from the heat, stir in the vanilla, and let cool completely.

TO FREEZE THE ICE CREAM BASE

1 Once the custard is thoroughly chilled, transfer the mixture to the freezer bowl of your ice cream maker. Freeze for 20 to 30 minutes according to the manufacturer's instructions, until the mixture is the texture of soft-serve.

2 Transfer the mixture to a freezer-safe storage container, layering it with the caramel swirl mixture, and freeze for at least 2 hours, or until it reaches the desired consistency.

***tip** Add a couple of tablespoons of apple liqueur to the ice cream base before freezing to boost the apple flavor. The alcohol will also help the ice cream stay smooth and creamy.*

PUMPKIN SPICE *ice cream*

Makes about 1½ quarts

Prep: 5 minutes

Cook: 10 minutes

Total Time: 4 hours
and 45 minutes

2 cups heavy cream

½ cup plus

2 tablespoons sugar

6 large egg yolks

¼ teaspoon kosher salt

¾ cup whole milk

⅔ cup pumpkin purée

1 teaspoon pumpkin pie spice

½ teaspoon vanilla extract

As the leaves change color and the slow descent into winter begins, pumpkin is suddenly everywhere. This is great news for those of us who love its sweet flavor. Laced with both pumpkin purée and pumpkin pie spices, this ice cream is the perfect accompaniment for apple pie, gingerbread, and roasted pears or apples.

1 Fill a medium saucepan about half full with water and bring to a simmer over medium heat. Set a medium heat-proof mixing bowl over the simmering water, making sure that the bottom of the bowl doesn't touch the water.

2 In the bowl over the simmering water, whisk together the cream, sugar, egg yolks, and salt and heat, stirring constantly to avoid scrambling the eggs, until the mixture thickens enough to coat the back of a wooden spoon and registers between 170°F and 175°F on a candy thermometer, 6 to 8 minutes.

3 Set a fine-meshed sieve over a second medium heatproof mixing bowl and pour the custard mixture through the sieve into the second bowl. Remove the sieve (discard any solids) and mix in the milk, pumpkin purée, pumpkin pie spice, and vanilla. Stir the mixture for about 5 minutes, until cooled. Cover and refrigerate for at least 2 hours.

4 Once the custard is thoroughly chilled, transfer the mixture to the freezer bowl of your ice cream maker. Freeze for 20 to 30 minutes according to the manufacturer's instructions, until the mixture is the texture of soft-serve.

5 Transfer the mixture to a freezer-safe storage container and freeze for at least 2 hours, or until it reaches the desired consistency.

tip For a bit of crunch and extra flavor, add ½ cup of chopped candied or toasted pecans to the ice cream base during the last few minutes of churning.

CINNAMON COOKIE

ice cream

Makes about 1½ quarts

Prep: 5 minutes

Cook: 10 minutes

Total Time: 4 hours
and 45 minutes

2 cups heavy cream

⅓ cup sugar

½ cup (packed)

light brown sugar

6 large egg yolks

1 tablespoon cinnamon

¼ teaspoon kosher salt

1 cup whole milk

1 teaspoon vanilla extract

**1 cup chopped Cinnamon
Pinwheel Cookies (page 191)**

This ice cream gets a double hit of cinnamon, both from the ground spice and from crunchy bits of Cinnamon Pinwheel Cookies (page 191). Scoop it over slices of apple pie, a fruit crumble, or a dark chocolate cake.

1 Fill a medium saucepan about half full with water and bring to a simmer over medium heat. Set a medium heat-proof mixing bowl over the simmering water, making sure that the bottom of the bowl doesn't touch the water.

2 In the bowl over the simmering water, whisk together the cream, sugar, egg yolks, cinnamon, and salt and heat, stirring constantly to avoid scrambling the eggs, until the mixture thickens enough to coat the back of a wooden spoon and registers between 170°F and 175°F on a candy thermometer, 6 to 8 minutes.

3 Set a fine-meshed sieve over a second medium heat-proof mixing bowl and pour the custard mixture through the sieve into the second bowl. Remove the sieve (discard any solids) and mix in the milk and vanilla. Stir the mixture for about 5 minutes, until cooled. Cover and refrigerate for at least 2 hours.

4 Once the custard is thoroughly chilled, transfer the mixture to the freezer bowl of your ice cream maker. Freeze for 20 to 30 minutes according to the manufacturer's instructions, until the mixture is the texture of soft-serve. Add the chopped cookies to the ice cream base during the last few minutes of churning.

5 Transfer the mixture to a freezer-safe storage container and freeze for at least 2 hours, or until it reaches the desired consistency.

tip If you don't want to make the Cinnamon Pinwheel Cookies, substitute store-bought cinnamon cookies or use Snappy Gingersnaps (page 190) or graham crackers.

GINGERBREAD

ice cream

Makes about 1½ quarts

Prep: 5 minutes

Cook: 10 minutes

Total Time: 4 hours
and 45 minutes

2 cups heavy cream
 ⅔ cup (packed)
 light brown sugar
 6 large egg yolks
 3 tablespoons molasses
 1 (2-inch) piece fresh ginger,
 peeled and chopped
 2 teaspoons ground ginger
 1 teaspoon cinnamon
 ¼ teaspoon ground cloves
 ⅛ teaspoon freshly
 grated nutmeg
 ¼ teaspoon kosher salt
 1 cup whole milk
 1 teaspoon vanilla extract

When I was a kid, my mom used to make a deep, dark gingerbread cake that was to die for. It was sweet but not too sweet, with intense ginger flavor that was backed by warm spices like cinnamon and clove and the bittersweet flavor of molasses. This ice cream hits all the same notes, and each spoonful evokes cozy nights by the fire and boisterous holiday gatherings.

1 Fill a medium saucepan about half full with water and bring to a simmer over medium heat. Set a medium heat-proof mixing bowl over the simmering water, making sure that the bottom of the bowl doesn't touch the water.

2 In the bowl over the simmering water, whisk together the cream, brown sugar, egg yolks, molasses, fresh ginger, ground ginger, cinnamon, cloves, nutmeg, and salt and heat, stirring constantly to avoid scrambling the eggs, until the mixture thickens enough to coat the back of a wooden spoon and registers between 170°F and 175°F on a candy thermometer, 6 to 8 minutes.

3 Set a fine-meshed sieve over a second medium heat-proof mixing bowl and pour the custard mixture through the sieve into the second bowl. Remove the sieve (discard any solids) and mix in the milk and vanilla. Stir the mixture for about 5 minutes, until cooled. Cover and refrigerate for at least 2 hours.

4 Once the custard is thoroughly chilled, transfer the mixture to the freezer bowl of your ice cream maker. Freeze for 20 to 30 minutes according to the manufacturer's instructions, until the mixture is the texture of soft-serve.

5 Transfer the mixture to a freezer-safe storage container and freeze for at least 2 hours, or until it reaches the desired consistency.

***tip** For added texture and even more ginger flavor, add 1 cup of chopped Snappy Gingersnaps (page 190) during the last few minutes of churning.*

CANDY CANE *ice cream*

Makes about 1½ quarts

Prep: 5 minutes

Cook: 10 minutes

Total Time: 4 hours
and 45 minutes

2 cups heavy cream

¾ cup sugar

6 large egg yolks

¼ teaspoon kosher salt

1 cup whole milk

**1½ teaspoons
peppermint extract**

½ cup crushed candy canes

During the holiday season, red-and-white-striped peppermint candy canes are everywhere—festooning Christmas trees, set out in little bowls at holiday parties, and handed out to children by mall Santas and shopkeepers alike. Here, crushed up and swirled into creamy peppermint ice cream, the sweet candies are transformed into glittering gems that add a hint of color, a delightful crunch, and an extra burst of peppermint flavor.

1 Fill a medium saucepan about half full with water and bring to a simmer over medium heat. Set a medium heat-proof mixing bowl over the simmering water, making sure that the bottom of the bowl doesn't touch the water.

2 In the bowl over the simmering water, whisk together the cream, sugar, egg yolks, and salt and heat, stirring constantly to avoid scrambling the eggs, until the mixture thickens enough to coat the back of a wooden spoon and registers between 170°F and 175°F on a candy thermometer, 6 to 8 minutes.

3 Set a fine-meshed sieve over a second medium heat-proof mixing bowl and pour the custard mixture through the sieve into the second bowl. Remove the sieve (discard any solids) and mix in the milk and peppermint extract. Stir the mixture for about 5 minutes, until cooled. Cover and refrigerate for at least 2 hours.

4 Once the custard is thoroughly chilled, transfer the mixture to the freezer bowl of your ice cream maker. Freeze for 20 to 30 minutes according to the manufacturer's instructions, until the mixture is the texture of soft-serve. Add the crushed candy canes to the ice cream base during the last few minutes of churning.

5 Transfer the mixture to a freezer-safe storage container and freeze for at least 2 hours, or until it reaches the desired consistency.

***tip** To crush the candy canes, break them into roughly 1-inch pieces and pulse them in a coffee grinder or place them in a sturdy resealable plastic bag and use a rolling pin, a meat tenderizer, a heavy skillet, or an unopened can of tomatoes to smash them into bits.*

EGGNOG

ice cream

Makes 1 quart
Prep: 5 minutes
Cook: 10 minutes
Total Time: 4 hours
and 45 minutes

2 cups heavy cream
½ cup plus
2 tablespoons sugar
6 large egg yolks
¼ teaspoon kosher salt
1 cup whole milk
3 tablespoons dark rum
1 teaspoon vanilla extract
¼ teaspoon freshly
grated nutmeg

Eggnog—that thick, sweet, rum-spiked beverage ubiquitous around the winter holidays—contains all the ingredients of the best custard-based ice creams, so why not pop it into your ice cream maker and freeze it? It may seem counterintuitive to make ice cream in the winter, but it is the perfect thing to top a gingerbread cake, pumpkin pie, or sticky toffee pudding.

- 1 Fill a medium saucepan about half full with water and bring to a simmer over medium heat. Set a medium heat-proof mixing bowl over the simmering water, making sure that the bottom of the bowl doesn't touch the water.
- 2 In the bowl over the simmering water, whisk together the cream, sugar, egg yolks, and salt and heat, stirring constantly to avoid scrambling the eggs, until the mixture thickens enough to coat the back of a wooden spoon and registers between 170°F and 175°F on a candy thermometer, 6 to 8 minutes.

3 Set a fine-meshed sieve over a second medium heat-proof mixing bowl and pour the custard mixture through the sieve into the second bowl. Remove the sieve (discard any solids) and mix in the milk, rum, vanilla, and nutmeg. Stir the mixture for about 5 minutes, until cooled. Cover and refrigerate for at least 2 hours.

4 Once the custard is thoroughly chilled, transfer the mixture to the freezer bowl of your ice cream maker. Freeze for 20 to 30 minutes according to the manufacturer's instructions, until the mixture is the texture of soft-serve.

5 Transfer the mixture to a freezer-safe storage container and freeze for at least 2 hours, or until it reaches the desired consistency.

***tip** Add $\frac{3}{4}$ cup coarsely chopped Snappy Gingersnaps (page 190) during the last few minutes of churning for a nice flavor contrast and a zing of ginger flavor.*



seven

SHERBETS & FROZEN YOGURTS

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Sherbet

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174 Banana-Peanut Butter
Frozen Yogurt

175 Cookie Dough Fro-Yo

ORANGE sherbet

Makes 1 quart
Prep: 5 minutes
Cook: None
Total Time: 2 hours
and 40 minutes

2 cups freshly squeezed
orange juice
1 tablespoon freshly squeezed
lemon juice
 $\frac{1}{2}$ cup sugar
Finely grated zest of
1 large orange
 $\frac{1}{4}$ teaspoon kosher salt
1 $\frac{1}{2}$ cups whole milk

Nothing is more refreshing on a hot summer day than a citrusy scoop of orange sherbet made with freshly squeezed juice. Using whole milk gives it just the right amount of substance without weighing it down.

- 1 In a blender or food processor, mix the orange juice, lemon juice, sugar, orange zest, and salt and process until the mixture is well combined and the sugar is dissolved.
- 2 In a mixing bowl, whisk together the orange juice mixture and the milk. Cover and refrigerate for at least 2 hours.
- 3 Once the mixture is thoroughly chilled, transfer it to the freezer bowl of your ice cream maker. Freeze for 20 to 30 minutes according to the manufacturer's instructions, until the mixture is the texture of soft-serve.
- 4 Transfer the mixture to a freezer-safe storage container and freeze for at least 2 hours, or until it reaches the desired consistency.

tip Add 2 tablespoons of Cointreau, Triple Sec, or another orange-flavored liqueur, which will add a boost of orange flavor and keep the mixture from turning icy.

Like a tall, cold glass of lemonade in ice cream form, this is just the kind of thing I crave when the mercury rises. It's perfect as is, but if you'd like a lemon-lime flavor instead, use half lemon juice and zest, half lime juice and zest.

- 1 In a blender or food processor, mix the lemon juice, lemon zest, sugar, and salt. Process until the mixture is well combined and the sugar is dissolved.
- 2 In a mixing bowl, whisk together the lemon juice mixture and the milk. Cover and refrigerate for at least 2 hours.
- 3 Once the mixture is thoroughly chilled, transfer it to the freezer bowl of your ice cream maker. Freeze for 20 to 30 minutes according to the manufacturer's instructions, until the mixture is the texture of soft-serve.
- 4 Transfer the mixture to a freezer-safe storage container and freeze for at least 2 hours, or until it reaches the desired consistency.

tip Use a Microplane grater to quickly and finely grate the lemon zest, being careful to scrape off only the yellow part of the rind, leaving behind the bitter white pith.

LEMON sherbet

Makes 1 quart
Prep: 5 minutes
Cook: None
Total Time: 2 hours
and 40 minutes

**$\frac{3}{4}$ cup freshly squeezed
lemon juice**
Zest of 2 large lemons
 $\frac{3}{4}$ cup sugar
 $\frac{1}{8}$ teaspoon kosher salt
3 cups whole milk

PEACHES & CREAM *sherbet*

Makes 1 quart
Prep: 5 minutes
Cook: None
Total Time: 2 hours
and 40 minutes

2 cups peeled, pitted,
and diced peaches
(5 or 6 peaches)

Juice of 1 lemon

$\frac{3}{4}$ cup sugar

3 cups whole milk

1 teaspoon vanilla extract

Peaches embody the very essence of summer, and this sherbet makes the most of their intense fruity flavor in a light, refreshing frozen dessert. Smoosh a scoop between two Snappy Gingersnaps (page 190) for a fantastic ice cream sandwich.

- 1 In a blender or food processor, mix the peaches, lemon juice, and sugar and process until the mixture is well combined and the sugar is dissolved.
- 2 In a mixing bowl, whisk together the peach mixture, milk, and vanilla. Cover and refrigerate for at least 2 hours.
- 3 Once the mixture is thoroughly chilled, transfer it to the freezer bowl of your ice cream maker. Freeze for 20 to 30 minutes according to the manufacturer's instructions, until the mixture is the texture of soft-serve.
- 4 Transfer the mixture to a freezer-safe storage container and freeze for at least 2 hours, or until it reaches the desired consistency.

tip You could substitute just about any stone fruit—nectarines, plums, cherries, or apricots—for the peaches.

My son was about three years old the first time I took him out for an ice cream cone. I held him up to see all the flavors in the case, and his eyes widened when he caught sight of the rainbow sherbet. What child could resist a swirly, colorful scoop of three fruit-flavored sherbets in one? In this version, I combine pineapple, raspberry, and blueberry to make it colorful without using food coloring.

1 In a medium saucepan, mix the milk, 1 cup of the sugar, and the salt and cook over medium heat, stirring frequently, until the sugar is fully dissolved, about 3 minutes. Remove from the heat and let cool. Cover and refrigerate for at least 2 hours.

2 In a blender, purée the raspberries with 2 tablespoons of the remaining sugar until smooth. Strain the juice through a fine-meshed sieve, discarding the solids, and then cover and refrigerate.

3 Rinse out the blender and add the blueberries and the remaining 2 tablespoons of sugar and purée until smooth. Transfer to a bowl, cover, and refrigerate.

4 Once the milk mixture is thoroughly chilled, transfer it to the freezer bowl of your ice cream maker. Freeze for 20 to 30 minutes according to the manufacturer's instructions, until the mixture is the texture of soft-serve.

continued ➡➡

RAINBOW sherbet

Makes 1 quart
Prep: 5 minutes
Cook: 3 minutes
Total Time: 2 hours
and 40 minutes

3 cups whole milk

1¼ cups sugar, divided

¼ teaspoon kosher salt

8 ounces raspberries

8 ounces blueberries

**½ cup crushed
pineapple, chilled**

**½ cup freshly squeezed lime
juice, chilled**

RAINBOW SHERBET *continued*

5 Divide the frozen base into three equal portions in freezer-safe storage containers. Stir the crushed pineapple into one portion, the strained raspberry purée into the second portion, and the blueberry purée into the third. Freeze for about 45 minutes, until the mixtures are firm, but still easily scoopable.

6 Transfer all three mixtures into one freezer-safe storage container, layering them for a colorful swirled effect. Freeze for at least 2 hours, or until it reaches the desired consistency.

***tip** Fresh berries are best for this recipe, but you can substitute frozen ones if necessary.*

Strawberry frozen yogurt is so simple, it hardly needs a recipe. Sweet, juicy strawberries need only a bit of sugar, a splash of lemon juice, and a drizzle of vanilla extract to create this creamy frozen yogurt.

1 In a blender or food processor, purée the strawberries, sugar, milk, lemon juice, and vanilla until smooth. Add the yogurt and process until well combined. Cover and chill the mixture for at least 2 hours.

2 Once the mixture is thoroughly chilled, transfer it to the freezer bowl of your ice cream maker. Freeze for 20 to 30 minutes according to the manufacturer's instructions, until the mixture is the texture of soft-serve.

3 Transfer the mixture to a freezer-safe storage container and freeze for at least 1 hour, or until it reaches the desired consistency.

***tip** Substitute any berries for the strawberries—blackberries, blueberries, or raspberries would all be great. Adjust the amount of sugar to account for berries that are more or less sweet than strawberries.*

STRAWBERRY *frozen yogurt*

Makes 1 quart

Prep: 15 minutes

Cook: None

Total Time: 3 hours
and 45 minutes

**4 cups strawberries,
trimmed and diced**

$\frac{3}{4}$ cup sugar

$\frac{1}{4}$ cup whole milk

1 teaspoon lemon juice

1 teaspoon vanilla extract

1 cup full-fat, plain yogurt

BANANA- PEANUT BUTTER *frozen yogurt*

Makes 1 quart
Prep: 15 minutes
Cook: None
Total Time: 3 hours
and 45 minutes

4 large bananas,
sliced and frozen
2 cups full-fat or
2% plain yogurt
2 tablespoons whole milk
2 to 4 tablespoons sugar
 $\frac{1}{4}$ cup creamy all-natural
peanut butter

Bananas and peanut butter are heavenly together. Churned with a bit of sugar and creamy yogurt, they make a delicious dessert that's practically wholesome enough to eat for breakfast.

- 1 In a blender or food processor, purée the bananas, yogurt, milk, sugar, and peanut butter until smooth. Start with 2 tablespoons of sugar, taste, and add up to 2 tablespoons more if desired. Cover and chill the mixture for at least 2 hours.
- 2 Once the mixture is thoroughly chilled, transfer it to the freezer bowl of your ice cream maker. Freeze for 20 to 30 minutes according to the manufacturer's instructions, until the mixture is the texture of soft-serve.
- 3 Transfer the mixture to a freezer-safe storage container and freeze for at least 1 hour, or until it reaches the desired consistency.

This is the perfect thing for when you're craving chocolate chip cookies but it's too hot for baking. To give it more of a milk-and-cookies vibe, I decided to reimagine this classic ice cream flavor as a frozen yogurt. The lighter texture of yogurt really lets the cookie dough shine through, and the end result is refreshing and not too decadent.

- 1 In a large mixing bowl using a handheld electric mixer, or in the bowl of a stand mixer, cream together the butter and both sugars until fluffy and light.
- 2 In a separate mixing bowl, mix together the flour, baking soda, and salt. Stir in the chocolate chips.
- 3 Add the dry mixture to the butter-and-sugar mixture and stir to mix. Add the yogurt and vanilla and stir to combine. Cover and refrigerate for at least 2 hours.
- 4 Once the mixture is thoroughly chilled, transfer it to the freezer bowl of your ice cream maker. Freeze for 20 to 30 minutes according to the manufacturer's instructions, until the mixture is the texture of soft-serve.
- 5 Transfer the mixture to a freezer-safe storage container and freeze for at least 1 hour, or until it reaches the desired consistency.

COOKIE DOUGH

fro-yo

Makes about 1¼ quarts

Prep: 15 minutes

Cook: None

Total Time: 3 hours
and 45 minutes

**½ cup (1 stick) unsalted butter,
at room temperature**

**½ cup (packed) light
brown sugar**

¼ cup sugar

1 cup all-purpose flour

¼ teaspoon baking soda

¼ teaspoon kosher salt

**¾ cup mini semisweet
chocolate chips**

1½ cups plain yogurt

2 teaspoons vanilla extract



eight

CONES, SAUCES, TOPPINGS & OTHER GOODIES

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homemade SUGAR CONES

Makes 8 cones
Prep: 10 minutes
Cook: 40 minutes
Total Time: 50 minutes

2 large egg whites
½ cup sugar
3 to 4 tablespoons whole milk
½ teaspoon vanilla extract
Pinch of kosher salt
⅔ cup all-purpose flour
2 tablespoons unsalted
butter, melted

Once you've mastered homemade ice cream, the obvious next step is to make your own cones for serving your creamy creations. It takes some practice to learn to spread the batter to just the right thinness and nail the timing, but once you get the hang of it, you'll be glad you persevered. If you're planning to make these for guests, I recommend doing a trial run before the big day. What I love about this recipe is that it doesn't require any specialty equipment (although you can purchase a cone mold if you like).

- 1 In a medium mixing bowl, stir the egg whites, sugar, 3 tablespoons of the milk, the vanilla, and salt to combine. Whisk in the flour and butter until the batter is smooth. The batter should be the consistency of a thin pancake or crêpe batter. If necessary, add another ½ tablespoon of the milk.
- 2 Heat a large ungreased nonstick or well-seasoned cast iron skillet over medium-low heat.
- 3 Spoon about 1½ tablespoons of the batter into the skillet and, using the back of the spoon, quickly spread it out using circular motions into a thin, even circle about 6 inches across. You should see tiny bubbles beginning to form almost immediately as the batter thins out. If you don't, stir a splash more milk into your batter.

4 Cook over medium-low heat for about 4 minutes, until the underside is nicely browned. Using a thin-edged rubber or silicone spatula, carefully lift the circle from the pan, sliding the spatula underneath gently to release it from the pan if needed, and flip over. Cook for about 1 minute on the other side, until lightly browned.

5 Remove from the pan and immediately form it into a cone shape by rolling it, starting what will be the bottom tip of the cone and rolling it into a cone shape (use a cone-shaped mold if you have one). Pinch the tip of the cone together and hold it down for a minute or two (cover with a towel if the cone is too hot) to ensure that the cone will be able to hold the ice cream without dripping. The cone will become crisp quickly as it cools, so this step must be done quickly.

6 Let cool to room temperature and serve immediately for best results. Repeat with the remaining batter. Left-over cones can be stored in an airtight container for a day or two.

tip If forming the cones freeform proves difficult, make a cone-shaped mold out of aluminum foil or purchase a wooden, aluminum, or silicone ice cream cone mold.

WAFFLE CONES

Makes 8 cones
Prep: 15 minutes
Cook: 10 minutes
Total Time: 20 minutes

$\frac{3}{4}$ cup all-purpose flour
 $\frac{1}{2}$ teaspoon kosher salt
 $\frac{3}{4}$ cup plus 2 tablespoons confectioners' sugar, divided
3 large egg whites
5 tablespoons unsalted butter, melted
 $\frac{1}{2}$ teaspoon vanilla extract
Cooking oil spray

You can buy a machine that is specifically designed for making waffle cones (a.k.a. a waffle cone maker), or you can use a regular round electric waffle iron to make these yummy ice cream vessels. It's surprisingly easy, but you don't have to tell anyone that—just smile and accept your new title of ice cream party hero.

- 1** In a small bowl, mix the flour, salt, and $\frac{3}{4}$ cup of the confectioners' sugar.
- 2** In a medium bowl, mix the egg whites and the remaining 2 tablespoons of confectioners' sugar and, using a handheld electric mixer, beat on medium-high until stiff peaks form, about 5 minutes.
- 3** Add the flour mixture to the egg white mixture and fold in with a silicone spatula until just combined. Add the butter and vanilla, and mix gently with the spatula until the butter is well incorporated.
- 4** Spray the plates of the waffle cone maker with non-stick cooking spray and heat it to medium heat. Use about $\frac{1}{4}$ cup of the batter per cone, pouring it into the waffle cone maker in an even layer. Close the waffle cone maker and let cook for about 45 seconds (check the manufacturer's instructions for precise timing for your waffle cone maker).

5 When finished, the waffle should be a golden-brown color. Lift it from the waffle maker quickly using a silicone spatula and immediately form it into a cone shape, rolling it starting with the tip. Pinch the tip of the cone together and hold it seam-side down for a minute or two until the cone cools slightly. The cone will crisp up as it cools to room temperature. Repeat with the remaining batter. Leftover cones can be stored in an airtight container for a day or two.

tip Instead of forming the waffles into cones, drape them over a small upside-down bowl or ramekin to make waffle bowls.

PUFF PASTRY CONES

Makes 8 cones

Prep: 15 minutes

Cook: 10 minutes

Total Time: 20 minutes

**1 (1-pound) package
frozen puff pastry,
thawed but very cold**

**4 tablespoons unsalted
butter, melted**

½ cup sugar

Store-bought puff pastry is a great shortcut for making your own homemade ice cream cones without too much fuss. After you remove the baked discs from the oven, you'll have to work quickly to form the cones before the pastry becomes brittle. Baking the cones in batches is a good idea. You can decorate or flavor them however you like to give them your own personal touch.

- 1 Preheat the oven to 325°F and cover a large upside-down baking sheet with parchment paper.
- 2 Using a rolling pin, roll the pastry out as thinly as possible.
- 3 Cut the dough into 8 circles, about 6 inches in diameter. Use a bowl as a guide for cutting out your circles.
- 4 Brush each circle on one side with melted butter and then sprinkle with a bit of the sugar. Turn the circles over and brush the other side with butter and sprinkle with sugar.

5 Arrange the circles of pastry on top of the prepared baking sheet with a bit of space between them (you'll have to cook them in batches). Place a second sheet of parchment over the discs of dough, and then top with a second large baking sheet. This will keep the pastry from puffing up as it cooks.

6 Bake in the preheated oven for about 8 minutes, until lightly browned.

7 Remove the discs from the oven and, working quickly, form each into a cone shape, starting with the tip end and rolling into a cone. The pastry will crisp up quickly as it cools, so you'll need to work fast.

8 Cool to room temperature and serve immediately or store in an airtight container for up to 2 days.

***tip** Look for puff pastry that uses real butter rather than shortening. It will have the best flavor.*

STRAWBERRY SAUCE

Makes about 1½ cups

Prep: 5 minutes

Cook: 10 minutes

Total Time: 15 minutes

**1 pound strawberries,
trimmed and diced**

½ cup sugar

**1 teaspoon freshly squeezed
lemon juice**

This jewel-toned sauce tastes as good as it looks. Spoon it over any kind of ice cream you like for a simple sundae. It's also great on pancakes, waffles, and French toast.

- 1 In a heavy-bottomed saucepan, stir together the strawberries, sugar, and lemon juice. Cook over medium heat, stirring frequently, until the sugar is completely dissolved and the mixture comes to a boil. Reduce the heat to low and simmer for 5 minutes. Remove from the heat and mash the strawberry pieces with a fork.
- 2 Strain the sauce through a fine-meshed sieve, discarding the solids. Return the liquid to the saucepan (no need to wash it) and bring to a boil again over medium heat. Cook for 2 to 3 minutes more, until it is syrupy. Remove from the heat and let cool.
- 3 Serve immediately or refrigerate until ready to use.

tip Make a raspberry coulis instead simply by substituting raspberries for the strawberries in this recipe.

A drizzle of rich, sweet caramel sauce turns a simple scoop into a decadent dessert, and it complements just about any type of ice cream. There are just five ingredients and two simple rules to remember: (1) Watch the sugar carefully as it cooks so that it doesn't burn, and (2) exercise extreme caution when stirring in the cream, as the caramel mixture will foam and splatter blazing-hot sugar and steam when the cream is added.

- 1 In a large, heavy-bottomed saucepan, mix the sugar and water until it looks like wet sand. Set the pan over medium heat and cook, stirring, until the sugar melts and comes to a boil. Let the sugar cook undisturbed until it turns a deep golden-brown color, about 5 minutes.
- 2 Add the butter and whisk until it is completely melted.
- 3 Very carefully add the cream. The mixture will steam and bubble vigorously, so be careful to protect your hands and keep your face far from the pot. Let the mixture boil for about a minute, then remove it from the heat and whisk until it is smooth. Stir in the vanilla. Let cool to room temperature.
- 4 Store in a covered container in the refrigerator for up to 2 weeks. Before serving, warm gently over medium heat.

tip This sauce is perfect as is, but feel free to add a couple of tablespoons of dark rum for a different flavor.

CARAMEL SAUCE

Makes about 2 cups
Prep: 5 minutes
Cook: 10 minutes
Total Time: 15 minutes

1 cup sugar
½ cup water
6 tablespoons unsalted butter
½ cup heavy cream
1 teaspoon vanilla extract

WHISKEY BUTTERSCOTCH SAUCE

Makes about 2 cups

Prep: 5 minutes

Cook: 10 minutes

Total Time: 15 minutes

**1 cup (packed)
light brown sugar**

6 tablespoons unsalted butter

½ cup heavy cream

2 tablespoons corn syrup

1 tablespoon whiskey

Brown sugar is what gives butterscotch that distinct, toasty flavor, and a splash of whiskey adds a bit of heat and takes it over the top. Drizzle this sauce on plain vanilla ice cream and/or apple pie, pound cake, or poached pears.

1 In a large, heavy-bottomed saucepan, mix the brown sugar, butter, cream, and corn syrup and heat over medium heat, stirring frequently, until the mixture becomes thick and syrupy.

2 Remove from the heat and carefully add the whiskey. Whisk until smooth. Serve warm or cool or cover and refrigerate for up to a week. Heat gently before serving or bring to room temperature before mixing into ice cream.

***tip** Use a slightly sweet whiskey rather than a smoky or peaty one for this recipe. I like either bourbon or Irish whiskey.*

It doesn't take much to make a divine hot fudge sauce. A bit of heavy cream, a knob of butter, and some good, dark chocolate are all you need. Serve this luscious sauce over any type of ice cream to make a decadent hot fudge sundae, or swirl it into your ice cream base after churning and before the final freeze to make a fudgy ripple.

- 1 In a heavy-bottomed saucepan, mix the cream, brown sugar, corn syrup, and butter and heat over medium heat, stirring, until the butter is melted and the sugar is dissolved, about 3 minutes.
- 2 Reduce the heat to low, add the chopped chocolate, and stir just until melted and combined, about 1 minute.
- 3 Remove from the heat and stir in the vanilla. Let cool for a few minutes before using.
- 4 Serve warm or cool or cover and refrigerate for up to a week. Heat gently before serving or bring to room temperature before mixing into ice cream.

***tip** This simple sauce can be dressed up in many different ways. Try adding a couple of tablespoons of your favorite liquor or liqueur—rum, hazelnut liqueur, Grand Marnier, or Chambord are all great choices.*

HOT FUDGE SAUCE

Makes 1¼ cups

Prep: 5 minutes

Cook: 3 minutes

Total Time: 10 minutes

½ cup heavy cream

**2 tablespoons
light brown sugar**

2 tablespoons corn syrup

1 tablespoon unsalted butter

**4 ounces semisweet
chocolate, chopped**

½ teaspoon vanilla extract

easy
homemade
“MAGIC SHELL”

Makes about 2 cups

Prep: 2 minutes

Cook: 2 minutes

Total Time: 5 minutes

1 (12-ounce) bag (about 2 cups)
semisweet chocolate chips

$\frac{1}{4}$ cup coconut oil

$\frac{1}{4}$ teaspoon kosher salt

Magic Shell is that wondrous, chocolatey ice cream sauce that hardens the minute it comes into contact with cold ice cream. The shell breaks easily with a spoon or your teeth, and it adds rich chocolate flavor and delightful texture to your bowl or cone. The magical ingredient is coconut oil, which quickly becomes solid when chilled.

1 In a microwave-safe bowl, mix the chocolate chips, coconut oil, and salt. Heat in 30-second intervals, stirring after each interval, until the chocolate is completely melted and the mixture is well combined. Let cool for a few minutes.

2 Spoon over ice cream or dip an ice cream cone into it and serve immediately. Store in a covered container in the refrigerator for up to 1 month. Reheat in 30-second intervals in the microwave before serving.

tip You can make Magic Shell with all sorts of chips, including white chocolate, toffee, or peanut butter chips.

This simple whipped cream is pure perfection—fluffy and light, with just enough sweetness and a hint of vanilla. It's so easy to make, you might wonder why you ever settled for that stuff that comes out of a can.

- 1 In a large mixing bowl, mix the cream, sugar, and vanilla and whisk with a wire whisk until the mixture holds soft peaks. This should take 4 or 5 minutes.
- 2 Serve immediately or cover and refrigerate for up to 8 hours. Whisk again for 30 seconds or so before using.

tip You can use a handheld electric mixer or a stand mixer fitted with the whisk attachment instead of whisking by hand. If using a stand mixer, you may want to substitute confectioners' sugar, since granulated sugar may sink to the bottom of the bowl where the whisk won't reach it.

perfect WHIPPED CREAM

Makes about 2 cups
Prep: 5 minutes
Cook: None
Total Time: 5 minutes

1 cup heavy cream
3 tablespoons sugar
½ teaspoon vanilla extract

snappy GINGERSNAPS

Makes about 20 cookies

Prep: 15 minutes

Cook: 20 minutes

Total Time: 35 minutes

1 cup all-purpose flour
1½ teaspoons ground ginger
¾ teaspoon cinnamon
1 teaspoon baking soda
¼ teaspoon ground cloves
¼ teaspoon fine sea salt
6 tablespoons unsalted butter
¾ cup sugar, divided
1 large egg
2 tablespoons molasses

These gingersnaps are delicious on their own and great for making ice cream sandwiches. Try them with Caramel Ice Cream (page 30), Lemon Custard Ice Cream (page 124), or Caramel Apple Ice Cream (page 154). These are also perfect for crumbling and stirring into ice cream bases or making cookie crumb pie crusts.

- 1 Preheat the oven to 350°F and line a large baking sheet with parchment paper.
- 2 In a small bowl, mix the flour, ginger, cinnamon, baking soda, cloves, and salt.
- 3 In a large mixing bowl using a handheld electric mixer, or in the bowl of a stand mixer fitted with the paddle attachment, cream together the butter and ½ cup of the sugar until pale yellow and fluffy, about 5 minutes. Add the egg and continue beating on medium speed until smooth. Add half of the dry ingredient mixture, along with the molasses, and mix on medium-low speed to combine. Add the remaining dry ingredients, and beat to combine.
- 4 Put the remaining ¼ cup of sugar in a small bowl.
- 5 Roll the dough into 1-inch balls between the palms of your hands, and then roll them in the sugar to coat. Arrange the balls on the prepared sheet with about 3 inches between them. Bake in the preheated oven for 15 to 20 minutes, until they are firm to the touch and their tops have become crackled. Carefully transfer the cookies on the parchment sheet to a wire rack to cool.

tip If the dough is too soft to roll into balls, place it in the refrigerator for 30 minutes or so to firm it up.

These fanciful cookies are crisp, buttery, and loaded with cinnamon flavor. Eat them as they are, crumble them up and use them as a mix-in or as the base for a cookie crumb crust, or use them for ice cream sandwiches.

TO MAKE THE DOUGH

- 1 In a large mixing bowl using a handheld electric mixer, or in the bowl of a stand mixer fitted with the paddle attachment, cream together the butter and both sugars until fluffy and light, about 5 minutes.
- 2 Add the egg and vanilla and beat until just combined.
- 3 Add the flour, salt, and cinnamon and beat for about 1 minute more, just until the flour is fully incorporated.
- 4 Form the dough into a ball and wrap in plastic wrap. Refrigerate while you make the filling.

TO MAKE THE FILLING

In a mixing bowl using a handheld electric mixer, or in the bowl of a stand mixer fitted with the paddle attachment, beat the butter, brown sugar, corn syrup, cinnamon, flour, salt, and vanilla until well combined, about 2 minutes.

continued ➡

CINNAMON PINWHEEL COOKIES

Makes about 32 cookies

Prep: 20 minutes, plus
2 hours to chill

Cook: 40 minutes (3 batches)
Total Time: 3 hours

FOR THE DOUGH

1 cup (2 sticks) unsalted butter,
at room temperature

$\frac{1}{3}$ cup sugar

$\frac{3}{4}$ cup confectioners' sugar

1 large egg

1 teaspoon vanilla extract

2 $\frac{1}{4}$ cups all-purpose flour

$\frac{1}{2}$ teaspoon kosher salt

$\frac{1}{4}$ teaspoon cinnamon

FOR THE FILLING

6 tablespoons unsalted butter,
at room temperature

$\frac{1}{4}$ cup (packed) light brown sugar

1 $\frac{1}{2}$ teaspoons light corn syrup

1 tablespoon cinnamon

2 tablespoons all-purpose flour

$\frac{1}{4}$ teaspoon kosher salt

$\frac{1}{2}$ teaspoon vanilla extract

CINNAMON PINWHEEL COOKIES *continued*

TO MAKE THE COOKIES

- 1 Place the dough on a large sheet of parchment and top with a second large piece of parchment. Using a rolling pin, roll out the dough into a large rectangle, about $\frac{1}{8}$ inch thick.
- 2 Remove the top piece of parchment and spread the filling evenly over the top of the dough. Starting with one of the long sides of the rectangle, roll the dough into a tight log. Wrap tightly in plastic wrap and refrigerate for at least 2 hours or overnight.
- 3 Preheat the oven to 375°F and line a large baking sheet with parchment paper.
- 4 Using a very sharp or serrated knife, cut the dough log into $\frac{1}{8}$ -inch-thick slices and arrange them on the prepared baking sheet, about 1 inch apart.
- 5 Bake in the preheated oven until lightly golden brown, 12 to 14 minutes.
- 6 Let cool for a minute on the baking sheet, and then transfer to a wire rack to cool completely. Serve at room temperature and store in an airtight container for up to 1 week.

***tip** If you are in a hurry, you can freeze the dough log for 30 minutes instead of refrigerating it for 2 hours or overnight.*

These are the ultimate ice cream sandwich cookies, especially delicious with Vanilla Ice Cream (page 24) or whichever flavor you crave the most. Dress your sandwiches up by rolling the sides in chocolate chips, chopped nuts, shredded coconut, toffee bits, or brightly colored sprinkles.

- 1 In a medium mixing bowl using a handheld electric mixer, or in the bowl of a stand mixer fitted with the paddle attachment, cream together the sugar and butter. Add the salt, baking powder, and espresso powder and beat to combine.
- 2 Add the egg and vanilla and beat just until incorporated. Add the flour and cocoa powder and beat until incorporated. Refrigerate for 30 minutes.
- 3 Preheat the oven to 350°F and line a large baking sheet with parchment paper.
- 4 Lightly dust your work surface and rolling pin with flour and roll out the dough to an even sheet about ⅛ inch thick. Cut out the dough into rounds using a 2½-inch round cookie or biscuit cutter.
- 5 Arrange the cookies on a single layer on the prepared baking sheet and bake in the preheated oven for 10 minutes. Remove from the oven and transfer to a wire rack to cool. Serve at room temperature and store in an airtight container for up to 1 week.

***tip** Make these into homemade Oreos by whipping up a thick vanilla buttercream frosting to sandwich between pairs of cookies.*

homemade CHOCOLATE WAFFER COOKIES

Makes about 40 cookies

Prep: 15 minutes, plus
30 minutes to chill the dough

Cook: 10 minutes

Total Time: 55 minutes

1 cup sugar

½ cup (1 stick) unsalted butter

¾ teaspoon fine sea salt

½ teaspoon baking powder

**1 teaspoon instant
espresso powder**

1 large egg

1 teaspoon vanilla extract

1½ cups all-purpose flour

**½ cup unsweetened
cocoa powder**

fudgy CHOCOLATE BROWNIES

Makes 10 brownies
Prep: 15 minutes
Cook: 35 minutes
Total Time: 50 minutes

1 cup (2 sticks) unsalted butter, at room temperature, plus more for preparing pan
8 ounces semisweet chocolate, chopped
3 ounces unsweetened chocolate
3 large eggs
1 tablespoon vanilla extract
1 cup sugar
½ cup plus 2 tablespoons all-purpose flour
1½ teaspoons baking powder
½ teaspoon fine sea salt

Whether you use them as a base for a super sundae, churn them directly into your ice cream, crumble them as a topping, or just eat them as, well, brownies, these dense, chocolatey treats will always fit the bill. Add chopped nuts or chocolate chips for a bit of texture, if you like.

- 1 Preheat the oven to 350°F and coat an 8-by-8-inch baking pan with butter.
- 2 In a heat-proof mixing bowl set over a pot of simmering water, melt together the butter and both types of chocolate. When the chocolate is completely melted, remove from the heat and let cool for a few minutes.
- 3 In a large mixing bowl, mix the eggs, vanilla, and sugar. Mix in the warm chocolate mixture and let cool to room temperature.
- 4 Meanwhile, in a medium mixing bowl, mix the flour, baking powder, and salt. Add the dry mixture to the chocolate and stir until just combined.
- 5 Transfer the batter to the prepared baking pan and bake in the preheated oven for 35 minutes.
- 6 Remove from the oven and let cool in the pan. Cut into squares to serve. Store in an airtight container at room temperature for up to 3 days.

***tip** If you are planning to use the brownies as an ice cream mix-in, once they are cooled, cut them into bite-size pieces, arrange them in a single layer on a large baking sheet, and freeze. Once frozen, they can be transferred to a freezer-safe resealable plastic bag or mixed into ice cream.*

What's an ice cream sundae without a cherry on top? Real Maraschino cherries are made from tart Marasca cherries soaked in strong Maraschino liqueur. The maraschino cherries available in your supermarket are soaked in mostly sugar water with red food coloring. I soak Bing cherries in juice, sugar, and liqueur for a cherry that's sweeter, subtler, and lower in alcohol than the real deal and more flavorful and less sweet than the supermarket type.

- 1 In a medium saucepan, mix the water, cherry juice, sugar, lemon juice, liqueur, cloves, cinnamon stick, and salt and bring to a boil over medium-high heat.
- 2 Lower the heat to medium-low and simmer, stirring occasionally, until the sugar has completely dissolved, about 3 minutes.
- 3 Stir in the cherries and continue to simmer until the cherries have softened and the liquid is syrupy, about 10 minutes. Remove from the heat and cool to room temperature.
- 4 Transfer the cooled cherries to a jar and pour the liquid over the cherries to fill the jar. Refrigerate for 3 to 5 days before using. Remove the cinnamon stick and cloves after 5 days. The cherries will last for at least 6 months in the refrigerator.

***tip** If you don't have a cherry pitter, you can use either a pastry piping tip (set it on the counter, tip-side up, and press the cherry onto the tip) or a chopstick (just push it through the cherry at the stem end and push the pit out the other side).*

homemade MARASCHINO CHERRIES

Makes about 1½ pints

Prep: 20 minutes

Cook: 15 minutes

Total Time: 3 to 5 days

1¼ cups water

½ cup tart cherry juice

1 cup sugar

⅓ cup freshly squeezed
lemon juice

¼ cup Kirsch or other
cherry-flavored liqueur
or brandy

3 cloves

1 cinnamon stick

Pinch of kosher salt

1 pound pitted fresh cherries

homemade TOFFEE BITS

Makes about 1 cup
Prep: 5 minutes, plus
30 minutes to cool
Cook: 12 minutes
Total Time: 50 minutes

**½ cup (1 stick) unsalted butter,
cut into pieces**

½ cup sugar

¼ teaspoon vanilla extract

⅛ teaspoon salt

Crunchy bits of buttery homemade toffee can take any ice cream to the next level. Use these bits as a mix-in, topping, or coating for ice cream sandwiches. Even if you've never made candy before, you'll be surprised by how easy this confection is to whip up. The key is to whisk constantly and watch the mixture carefully so that it doesn't burn.

- 1** Line a large, rimmed baking sheet with a silicone baking mat or parchment paper.
- 2** In a medium, heavy-bottomed saucepan, mix the butter, sugar, vanilla, and salt. Heat over medium heat, whisking constantly and reducing the heat to medium-low as needed, until the butter has melted and the mixture turns a deep nut-brown color, 10 to 12 minutes.
- 3** Remove the mixture from the heat and pour onto the parchment-lined baking sheet, spreading it out into an even layer, about ⅛ inch thick, with the back of a spoon.
- 4** Let cool completely, about 30 minutes, and then break or chop into bits. Transfer the bits to a freezer-safe container and freeze until ready to use as a mix-in, or store in an airtight container at room temperature for several weeks.

***tip** To turn this into chocolate toffee, after spreading the hot mixture onto the parchment-lined baking sheet, sprinkle 1 ½ cups semisweet chocolate chips over the top. Wait a minute or two for the chocolate to get melty and then use an offset spatula or the back of a spoon to spread the chocolate out into an even layer.*

Because sometimes you want to drink your ice cream through a straw. Toasted marshmallows add fun and flavor to this classic milkshake, but feel free to get creative with this recipe, adding other mix-ins and experimenting with different flavors of ice cream.

- 1 Preheat the broiler to high.
- 2 Cover a baking sheet with foil and then arrange the marshmallows on the foil so that they are not touching. Broil the marshmallows until they are golden brown on the top, 1 to 2 minutes. Carefully turn the marshmallows over and broil 1 or 2 minutes more, until the other side is golden brown.
- 3 In a blender, blend three of the toasted marshmallows with the ice cream, milk, and vanilla until smooth.
- 4 To serve, pour the milkshake into a tall glass and garnish with the remaining toasted marshmallow. Serve immediately.

tip To make a S'Mores Milkshake, replace the vanilla ice cream with chocolate ice cream and garnish with crumbled graham crackers and a drizzle of hot fudge sauce.

VANILLA- TOASTED MARSHMALLOW MILKSHAKE

Makes 1 milkshake
Prep: 5 minutes
Cook: 5 minutes
Total Time: 10 minutes

4 marshmallows
1 cup Vanilla Ice Cream
(page 24) or Vanilla Bean
Ice Cream (page 26)
2 tablespoons milk
½ teaspoon vanilla extract

MOCHA FUDGE BROWNIE

ice cream cake

Serves 12

Prep: 30 minutes, plus
6 hours to freeze

Cook: None

Total Time: 6 hours
and 30 minutes

1 quart Coffee Ice Cream
(page 28)

1 recipe Fudgy Chocolate
Brownies (page 194), baked
in an 8-inch round springform
pan and cooled completely

$\frac{3}{4}$ cup heavy cream

1 cup semisweet
chocolate chips

Perfect Whipped Cream
(page 189), for garnish

$\frac{3}{4}$ cup chopped toasted
almonds or pecans, for garnish

Brownies, coffee ice cream, chocolate sauce, whipped cream, and toasted nuts are all great on their own, but layer them together in cake form, and you've got the ultimate ice cream lover's confection.

- 1** Set the ice cream on the counter to soften for about 20 minutes.
- 2** Line an 8-inch springform pan (the same one you used to make the brownie layer) with parchment paper on the bottom and around the sides.
- 3** Place the cooked brownie layer in the bottom of the springform pan.
- 4** In a microwaveable bowl, heat the cream in the microwave in 30-second intervals until it is hot, but not boiling. Add the chocolate chips and let sit for 2 to 3 minutes. Stir the mixture until the chocolate is completely melted and the mixture is well combined. Let cool for 10 minutes.
- 5** Spread half of the chocolate-cream mixture evenly over the brownie layer. Spread the ice cream over the top in an even layer.

- 6 Reserve about ¼ cup of the chocolate-cream mixture for garnish and spread the rest over the ice cream layer. Freeze the cake for at least 6 hours, until it is very firm.
- 7 Carefully remove the sides of the springform pan and spread the whipped cream over the entire top and sides of the cake.
- 8 Heat the remaining chocolate sauce briefly in the microwave, just to make it pourable, but not hot. Drizzle the sauce over the cake and down the sides.
- 9 Freeze the cake until ready to serve. Garnish with whipped cream and nuts, and serve chilled, cut into wedges.

tip Use this recipe as a guide for making any kind of ice cream cake you desire. Substitute white or lemon cake for the brownie base and use your imagination to find the perfect combination of cake, ice cream, sauces, and toppings.

ICE CREAM PIE

with a cookie crumb crust

Serves 12
 Prep: 15 minutes
 Cook: 10 minutes
 Total Time: 1 hour
 and 55 minutes

FOR THE CRUST

1½ cups cookie crumbs
 (Homemade Chocolate Wafer
 Cookies, page 193; Snappy
 Gingersnaps, page 190; or
 store-bought graham crackers
 or other type of cookies)
 4 tablespoons unsalted
 butter, melted

FOR THE PIE

2 quarts ice cream (any flavor)
 1½ cups toppings (any type)
 1 cup sauce (any flavor)

Layers of ice cream, sauce, and toppings in a crunchy cookie crumb crust make a delicious and easy dessert. Use any combination of cookies, ice cream, sauce, and toppings.

TO MAKE THE CRUST

- 1 Preheat the oven to 350°F.
- 2 In a medium mixing bowl, mix the cookie crumbs and butter until the mixture is well combined and all the cookie crumbs are moist.
- 3 Transfer the crumb mixture to a 9-inch pie dish, pressing it into the bottom and up the sides in an even layer. Bake in the preheated oven until firm, 7 to 9 minutes. Remove from the oven and let cool completely, about 30 minutes.

TO MAKE THE PIE

- 1 Remove the ice cream from the freezer and let sit at room temperature for 15 minutes or so to soften up.
- 2 Scoop 1 quart of the ice cream into the crust and spread it out with an offset spatula or the back of a spoon into an even layer about 1 inch thick. Sprinkle half the toppings and drizzle half the sauce over the ice cream layer. Top with the remaining 1 quart of ice cream, spreading it out to an even layer. Finish by sprinkling the remaining toppings and drizzling the remaining sauce decoratively over the top.
- 3 Freeze the pie until firm, at least 1 hour.
- 4 To serve, cut into wedges.

tip You can save time by using a store-bought cookie crumb crust. You can find graham cracker and chocolate wafer crusts at most supermarkets.

A hot fudge sundae was a rare treat when I was a kid, often anticipated for days or even weeks before certain special occasions. Always a bit of a traditionalist, I like my sundaes with vanilla ice cream, whipped cream, chopped peanuts, hot fudge sauce, and, of course, a bright red Maraschino cherry on top. Feel free to substitute any flavor of ice cream you like, vary the nuts, or use any other toppings.

- 1 Chill an ice cream dish in the freezer.
- 2 Spoon about 1 tablespoon of the hot fudge sauce into the bottom of the dish. Add the ice cream. Drizzle most of the remaining sauce over the ice cream and top with the whipped cream. Drizzle the last bit of sauce delicately over the whipped cream. Sprinkle the chopped nuts over the top and place the cherry on top.
- 3 Serve immediately.

***tip** Chill your ice cream dish(es) in the freezer before making your sundae(s). This way your ice cream won't begin to melt while you're still assembling your dessert.*

classic HOT FUDGE SUNDAE

Makes 1 sundae

Prep: 5 minutes

Cook: None

Total Time: 5 minutes

3 tablespoons Hot Fudge Sauce (page 187), divided

2 scoops ice cream (Vanilla, page 24; Chocolate, page 52; or any flavor you choose)

¼ cup Perfect Whipped Cream (page 189)

1 tablespoon chopped, toasted nuts

1 Maraschino cherry (Homemade Maraschino Cherries, page 195; or store-bought)

ICE CREAM SANDWICHES

Makes 16 sandwiches

Prep: 10 minutes, plus
2 hours to freeze

Cook: None

Total Time: 2 hours
and 10 minutes

1 quart ice cream (any flavor)

32 cookies (any type)

**1½ cups mini chocolate
chips, toffee bits, sweetened
shredded coconut, sprinkles,
or other toppings (optional)**

Imagine your favorite ice cream flavor sandwiched between two of your favorite cookies. That's the beauty of the ice cream sandwich. I love serving these at kids' parties because they're handheld and can be made ahead. Use any combination of ice cream, cookies, and toppings that makes your mouth water.

- 1** Remove the ice cream from the freezer and let sit at room temperature for about 10 minutes to soften up.
- 2** Arrange 16 of the cookies in a single layer on a large baking sheet.
- 3** Using a standard (¼-cup) ice cream scoop, place 1 scoop of ice cream on top of each of the cookies on the baking sheet. Cover each with a second cookie, pressing down slightly to flatten the scoop of ice cream.
- 4** Cover the baking sheet with plastic wrap and transfer to the freezer. Freeze for at least 1 hour.
- 5** Remove from the freezer and roll the sides in chopped nuts, chocolate chips, toffee bits, shredded coconut, or sprinkles, as desired. Return to the freezer until ready to serve.

***tip** Here are a few combo ideas to get you thinking: Homemade Chocolate Wafer Cookies (page 193) filled with Peanut Butter Ice Cream (page 82) and rolled in mini semisweet chocolate chips; Snappy Gingersnaps (page 190) filled with Eggnog Ice Cream (page 164) and rolled in chopped toasted pecans; or Cinnamon Pinwheel Cookies (page 191) filled with Peach Ice Cream (page 104).*



Appendix

TOPPINGS

Learning to make homemade ice cream is great fun and gives you the ability to be creative, turning any flavor or flavor combination you can dream of into ice cream that is uniquely yours. Once you've mastered making the custard base, experimented with flavors, and learned to use your ice cream maker like a pro, there is still plenty of imagining and creating left to do. Toppings—simple ones that come straight out of a package ready to go or more complex ones that need to be made—can be mixed and matched with ice cream flavors and each other to build masterful sundaes. Here is a list to get you started:

- Brown sugar
- Candied, honey-roasted, or chocolate-covered nuts
- Chopped candy bars (Snickers, peanut butter cups, Twix, Kit Kats, Peppermint Patties, Andes mints, etc.)
- Chocolate chips (or peanut butter chips, toffee chips, white chocolate chips)
- Chocolate jimmies or colored sprinkles
- Chopped pretzels or chocolate-covered pretzels
- Cooked fruit compotes
- Crumbled brownies or cake
- Crumbled cookies (gingersnaps, lemon thins, chocolate wafer or sandwich cookies, Circus Animal cookies, or graham crackers)
- Crushed hard candies (candy canes, butterscotch candies, Life Savers, etc.)
- Crushed toffee or nut brittle
- Diced fresh fruit
- Finely ground coffee or espresso beans
- Granola
- Honey or pure maple syrup (preferably grade B)
- Liqueur or balsamic vinegar
- Macerated berries (in sugar, liqueur, or balsamic vinegar)
- Malted milk powder
- Mini marshmallows
- Red Hots
- Sauces (hot fudge, caramel, butterscotch, strawberry, blueberry, raspberry, etc.)
- Sweetened cereal (Fruity Pebbles, Cocoa Pebbles, Frosted Flakes, Froot Loops, Cinnamon Toast Crunch, etc.)
- Sweetened shredded coconut
- Toasted nuts (almonds, pecans, walnuts, pistachios, hazelnuts, macadamia nuts, peanuts)
- Unsweetened cereal (Grape-Nuts, Rice Krispies, Corn Flakes, Chex, etc.)
- Warmed peanut butter or Nutella

MEASUREMENT CONVERSIONS

VOLUME EQUIVALENTS (LIQUID)

US STANDARD	US STANDARD (OUNCES)	METRIC (APPROXIMATE)
2 tablespoons	1 fl. oz.	30 mL
¼ cup	2 fl. oz.	60 mL
½ cup	4 fl. oz.	120 mL
1 cup	8 fl. oz.	240 mL
1½ cups	12 fl. oz.	355 mL
2 cups or 1 pint	16 fl. oz.	475 mL
4 cups or 1 quart	32 fl. oz.	1 L
1 gallon	128 fl. oz.	4 L

OVEN TEMPERATURES

FAHRENHEIT	CELSIUS (APPROXIMATE)
250°F	120°C
300°F	150°C
325°F	165°C
350°F	180°C
375°F	190°C
400°F	200°C
425°F	220°C
450°F	230°C

VOLUME EQUIVALENTS (DRY)

US STANDARD	METRIC (APPROXIMATE)
¼ teaspoon	0.5 mL
½ teaspoon	1 mL
1 teaspoon	2 mL
¾ teaspoon	4 mL
1 tablespoon	5 mL
1 tablespoon	15 mL
¼ cup	59 mL
½ cup	79 mL
¾ cup	118 mL
1 cup	156 mL
¾ cup	177 mL
1 cup	235 mL
2 cups or 1 pint	475 mL
3 cups	700 mL
4 cups or 1 quart	1 L

WEIGHT EQUIVALENTS

US STANDARD	METRIC (APPROXIMATE)
½ ounce	15 g
1 ounce	30 g
2 ounces	60 g
4 ounces	115 g
8 ounces	225 g
12 ounces	340 g
16 ounces or 1 pound	455 g

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