



Ice Cream

BASE

Ingredients:

- 2 cups heavy cream
- 2 cups whole milk
- 1/4 tsp. salt
- 1 cup sugar
- 1 tsp vanilla

Directions:

- In a bowl, mix all of the ingredients together and mix well.
- Attach the Kitchen Aid ice cream bowl to the mixer and start running it on the lowest speed.
- Pour in the ice cream base, always while the mixer is running.
- Mix for about 20 minutes. It will be soft set and ready to eat, or you can put it in the freezer to harden more.
- If you wish to add flavors, such as crushed cookies or other ingredients, add after the 20 minutes of mixing.
- The ice cream is like soft serve at this point. Put into a different container and stir in any additional ingredients. Cover and put in freezer to firm up or serve like soft serve.

