

Strawberry Ice Cream



Ingredients:

- Vanilla Ice Cream Base
- Freeze Dried Strawberries-enough to pulverize and measure 1 cup.



Directions:

- Make the ice cream base
- Turn on the Kitchen Aid Ice cream attachment on the stir speed.
- Mix for 20 minutes.
- Add half of the strawberry powder slowly to the ice cream and mix in.
- Transfer the ice cream to a larger bowl, scraping it out with a rubber spatula. Add the rest of the strawberry powder and fold in.
- Put a lid on the ice cream and cover and freeze for a few hours to set well, or simply eat it soft set. It's up to you!

Enjoy!