

Strawberry Ice Cream



INGREDIENTS

- 16 oz. strawberries, halved
- $\frac{3}{4}$ cup granulated sugar
- 1 cup whole milk
- 2 cups heavy cream
- 1 teaspoon vanilla extract
- Pinch of salt

INSTRUCTIONS

1. Remove strawberry stems either by hulling or cutting strawberries in half.
2. Blend in food processor for 10 seconds, until a smooth puree is formed
3. Add sugar and blend for 5 seconds
4. Add milk, cream, vanilla and salt and blend for 15 seconds, until thick and creamy.
5. Transfer to ice cream maker and process based on manufacturer's instructions.
This filled the Cuisinart 1.5 quart ice cream maker, and was processed for 20 minutes.
6. If you prefer a firmer consistency, freeze for 1-2 hours before enjoying 😊

