

Simple Homemade Ice Cream

- 2 cups whipping cream
- 2 cups half-and-half
- 1 cup sugar
- 1 ½ teaspoon vanilla extract (or one vanilla bean, split in half)

Then choose an option:

- Option #1: 2 ½ cups of chopped fruit or berries (let set with a little sugar for a minimum of an hour or overnight even)
- Option #2: I use this same recipe with 1 Tablespoon of cinnamon, too. Mix the cinnamon in before freezing the cream. It's fabulous on Apple Pie! It would probably also be wonderful to mix 2 ½ cups of home cooked apples to the ice cream.
- Option #3: Add Chocolate syrup to taste! Hey, if vanilla is good, chocolate is better, right?!
- Option #4: Use your own imagination to come up with your favorite ice cream flavors!

Mix all ingredients and freeze according to ice cream maker instructions. Just before it is set, add fruit and allow to mix well.

If you are using vanilla bean, heat the cream and half-and-half with the bean just to a simmer. Allow to steep at least 30 minutes. Then chill the mixture before freezing in the ice cream maker.

Empty the cream into a freezer-appropriate dish and keep it in the freezer several hours (at least 6 or 8) before serving.

