

Strawberry Ice Cream

recipe is for use with a 1.5 liter ice cream maker

We use the Cuisinart ICE-21 Series

([click for a link to purchase on Amazon](#))

Makes about 5 cups (ten 1/2-cup servings)

1 1/2 cups fresh strawberries, hulled*

3/4 cup whole milk

2/3 cup granulated sugar

Pinch salt

1 1/2 cups heavy cream

1 1/2 teaspoons pure vanilla extract



1. Put the strawberries into the bowl of a food processor fitted with the chopping blade. Pulse strawberries until rough/finely chopped (depending on preference). Reserve in bowl.
2. In a medium bowl, use a hand mixer on low speed or whisk to combine the milk, sugar and salt until the sugar is dissolved. Stir in the heavy cream and vanilla. Stir in reserved strawberries with all juices.
3. Cover and refrigerate 1 to 2 hours, or overnight.
4. Turn on the Cuisinart® ice cream maker; pour the mixture into the frozen freezer bowl and let mix until thickened, about 15 to 20 minutes. The ice cream will have a soft, creamy texture. If a firmer consistency is desired, transfer the ice cream to an airtight container and place in freezer for about 2 hours.
5. Remove from freezer about 15 minutes before serving. *Frozen strawberries may be substituted if fresh strawberries are not available.

Strawberry Ice Cream recipe is from the [Cuisinart instruction and recipe booklet](#) and was made in both the Scullery and the Snack Shack - 2024