

Zucchini Bread Recipes

Homemade Strawberry Ice Cream

20 min Prep time	**10 min** Cook time	**30 min** Total time
4 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Base

- [ ] 2 cups fresh strawberries, hulled
- [ ] 1 cup whole milk
- [ ] 1 cup heavy cream
- [ ] 3/4 cup granulated sugar
- [ ] 1 tsp vanilla extract
- [ ] 1 tbsp fresh lemon juice

Instructions

1. Wash the strawberries, hull them, then blend until smooth. I like to strain the puree through a fine mesh to remove seeds.



2. In a saucepan, combine milk, cream, and sugar. Warm over medium heat, stirring until the sugar dissolves—no boil needed.



3. Whisk in the strawberry puree, vanilla, and lemon juice. Let the mixture heat gently for a minute, then remove from heat.



4. Cool the mixture quickly by placing the bowl over an ice bath, stirring occasionally. Once lukewarm, cover and refrigerate for at least 2 hours.



5 Pour the chilled base into your ice-cream maker and churn according to the manufacturer's instructions—usually about 20-25 minutes.



6 Transfer the soft-serve ice cream to a container, smooth the top, and freeze for another hour for a firmer texture.



Nutrition per serving

210 kcal	3 g	28 g	10 g
Calories	Protein	Carbs	Fat

Tips & notes

- For extra strawberry punch, fold in a handful of chopped fresh strawberries after churning.
- A pinch of sea salt can brighten the sweet flavors.
- Serve with a drizzle of chocolate sauce for contrast.