

Zucchini Bread Recipes

Orange Creamsicle Ice Cream

20 min Prep time	**15 min** Cook time	**35 min** Total time
4 Servings	**Medium** Difficulty	**American** Cuisine

Ingredients

Ice Cream Base

- [ ] 2 cups heavy cream
- [ ] 1 cup whole milk
- [ ] 3/4 cup granulated sugar
- [ ] 4 large egg yolks
- [ ] 1/2 cup fresh orange juice
- [ ] 1 tablespoon orange zest
- [ ] 1 teaspoon vanilla extract
- [ ] Pinch of sea salt

Optional Swirl

- [ ] 2 tablespoons orange marmalade
- [ ] 1 teaspoon butter

Instructions

1. In a saucepan, combine heavy cream, milk, and half of the sugar; warm over medium heat until steam rises, but do not boil.



2. Whisk egg yolks with remaining sugar in a bowl until pale; slowly pour the warm cream mixture into the yolks while whisking constantly.



3. Return the custard to the saucepan, add orange juice, zest, vanilla, and a pinch of salt; cook over low heat, stirring, until the mixture coats the back of a spoon.



4. Strain the custard through a fine-mesh sieve into a bowl, then chill in the refrigerator for at least 2 hours.



5 Once chilled, fold in whipped cream, then transfer to a shallow container; swirl in softened orange marmalade if desired, and freeze, stirring every 30 minutes for 3–4 hours.



Nutrition per serving

260 kcal	3 g	22 g	18 g
Calories	Protein	Carbs	Fat

Tips & notes

- If the custard looks too thick, add a splash of milk to loosen it before chilling.
- For a deeper color, add a few drops of natural orange food coloring.
- Serve with fresh berries or a sprinkle of toasted almond slivers for added texture.