

## No Churn Ice Cream

Who says you need an ice cream maker to make homemade ice cream?! Plus you can customize how you want!

**Yield: 1 quart**

Ingredients:

- 2 cups cold heavy cream
- 2 teaspoons vanilla extract
- 1 (14-ounce) can sweetened condensed milk

### Instructions

1. In a large bowl, using an electric mixer, beat cream and vanilla on high until stiff peaks form, 3 minutes.
2. With a rubber spatula, gently fold half of the condensed milk into the heavy cream. Once this has been folded in, add the rest of the condensed milk.
3. Pour into a 4 1/2-by-8 1/2-inch loaf pan and cover. Freeze until firm, 6 hours.

### Flavor Options:

1. **Peanut Butter Cup:** Do not use vanilla extract. After condensed milk has been added, stir in ½ cup peanut butter and ½ cup chopped peanut butter cups.
2. **Mint Cookie:** In addition to vanilla, add ½ teaspoon peppermint extract. After condensed milk has been added stir in 20 crushed chocolate cookie sandwiches.
3. **Chocolate:** Reduce vanilla to 1 teaspoon. Microwave 1 cup milk chocolate chips in microwave, until melted. Let chocolate cool slightly. Stir in after condensed milk has been added.
4. **Strawberry:** Pulse 1 pound of strawberries (fresh or frozen), thaw if frozen, until pea-size chunks. Add to mixture after condensed milk has been added.

## Raspberry Sorbet

Fresh raspberries get blended into a cool summer treat!

**Yield: 1 quart**

**Ingredients:**

- $\frac{2}{3}$  cup water
- $\frac{1}{4}$  cup lime juice, squeezed from 3-4 limes
- 4 cups raspberries
- 1  $\frac{1}{3}$  cups sugar
- 1 teaspoon vanilla extract
- Pinch salt

**Equipment:** large measuring cup, food processor, fine-mesh strainer, large bowl, ladle, 2 ice cube trays, butter knife, rubber spatula, storage container

**Directions:**

1. Combine water and lime juice in a liquid measuring cup and set aside.
2. Add raspberries, sugar, vanilla and salt to the food processor. Lock the lid into place. Hold down the pulse button for 1 second, then release. Repeat until berries are broken down, about five 1-second pulses.
3. Turn on the processor. With the processor running, pour water/lime mixture through the feed tube. Continue to process until sugar has dissolved and the mixture is smooth for about 1 minute. Turn off the processor.
4. Set fine mesh strainer over a large bowl. UNPLUG food processor. Remove lid and carefully remove processor blade (ask an adult for help!). Pour raspberry mixture into strainer. Use ladle to stir and press mixture to push liquid through strainer into bowl. Discard solids in strainer.
5. Transfer raspberry mixture to empty liquid measuring cup. Pour mixture into two ice cube trays. Place in freezer and freeze until solid, at least 8 hours or overnight.
6. Remove ice cube trays from freezer and let sit on counter until softened, slightly - about 15 to 20 minutes.
7. Use butter knife to loosen cubes from ice cube tray and transfer cubes to clean food processor. Lock lid into place. Hold down pulse button for 1 second, then release. Repeat until cubes to begin to break down, about 10 pulses.
8. Turn on processor and process until cubes are mostly broken down, about 30 seconds. Turn off processor. Remove lid and use rubber spatula to scrape down sides of processor bowl. Break up any cubes that are stuck together. Lock lid back into place and process until smooth, about 1 minute. Turn off processor.
9. Unplug the food processor. Remove lid carefully. Remove processor blade (ask an adult for help). Use rubber spatula to scrape sorbet into storage container. Place in freezer until firm, about 6 hours or overnight. Serve. Sorbet can be frozen in airtight container for up to 1 week.

## Strawberry Sauce

**Yield: Makes 1 cup**

**Ingredients:**

- 3 ¼ cups (1 pound) strawberries
- 3 Tablespoons sugar
- 2 teaspoons lemon juice

**Equipment:** Cutting board, paring knife, medium saucepan, potato masher, rubber spatula

**Directions:**

1. Working with 1 strawberry at a time, place strawberries on their sides and use a paring knife to carefully cut off tops with leafy green parts. Discard strawberry tops.
2. Transfer strawberries to medium saucepans. Use a potato masher to mash strawberries until they are mostly broken down.
3. Add sugar and lemon juice and use rubber spatula to stir until combined.
4. Bring strawberry mixture to simmer over medium heat. Reduce heat to medium-low and cook, stirring occasionally, until sauce is slightly thickened, 10 to 12 minutes.
5. Turn off heat and slide saucepan to cool burner. Let sauce cool to room temperature, 20 to 30 minutes. Serve. Strawberry sauce can be refrigerated for up to 2 days.

## Hot Fudge Sauce

**Yield: 3 cups**

**Ingredients:**

- 1 cup dark cocoa powder
- 1 cup sugar
- 1 cup heavy cream
- ½ cup (1 stick) unsalted butter
- ¼ teaspoon salt
- 1 teaspoon vanilla extract

**Directions:**

1. In a small bowl stir together the sugar and cocoa powder (this helps to reduce lumps).
2. In a saucepan, set over medium heat stir all ingredients together until melted and combined. This will take a few minutes.
3. Transfer to a mason jar to cool. Store in the refrigerator. It will thicken as it cools. Microwave before using over icecream or in saucepan over low heat.