

Tasty Homemade Ice Cream Recipes (With or Without Ice Cream Machine)

Cookies 'n Cream Ice Cream

Makes about 4 cups (½ cup per serving)

Ingredients

- 1 cup whole milk
- 2 cups heavy cream
- ¾ cup granulated sugar
- 1 teaspoon vanilla extract
- 16 chocolate sandwich cookies like Oreo cookies, crushed

Directions

With an ice cream maker

1. Freeze the ice cream maker bowl according to manufacturer instructions, usually 12 to 24 hours.
2. Meanwhile in a large saucepan, add the cream, milk, and sugar over medium heat. Bring the mixture to a soft simmer for about 10 to 12 minutes. Set aside.
3. Pour the mixture in a bowl and stir in the vanilla extract.
4. Let it cool at room temperature.
5. Cover the mixture with plastic wrap and let the mixture cool in the refrigerator for at least 2 to 12 hours.
6. Pull out the ice cream mixture from the refrigerator and stir a few times.
7. Install the frozen ice cream maker bowl and pour the mixture into the ice cream maker.
8. Connect the machine and press ice cream and the start button.
9. About 5 minutes before the end of the churning process, add the crushed Oreos little by little into the ice cream and let it mix in.
10. When the cycle is finished, transfer the ice cream to an airtight freezer-safe container or serve right away. The ice cream will be soft and creamy. If you like a harder texture, allow the ice cream to freeze for 2 hours or more before serving.

Without an ice cream maker

1. In a large saucepan, add the cream, milk, and sugar over medium heat. Bring the mixture to a soft simmer for about 10 to 12 minutes. Set aside.
2. Pour the mixture in a Pyrex or stainless steel 9x13-inch pan and stir in the vanilla extract. Bring the mixture to a soft simmer for about 10 to 12 minutes. Set aside.
3. Let it cool at room temperature.
4. When the mixture is cold enough, place it in the freezer for 30 minutes. The edges should start freezing. Using an electric handheld mixer, beat the ice cream for 1 minute.
5. Return to the freezer for another 30 minutes and beat again as before. Do this same step 4-5 times until the ice cream is hardened. If at any point, the ice cream is too hard to beat, place it in the refrigerator until it becomes soft enough to beat.
6. In the last churning add the crushed Oreos and beat the ice cream one last time, so the Oreos will spread.
7. Serve right away or transfer the ice cream to an airtight freezer-safe container.

Nutrition per Serving

Calories 574, fat 32 g, carbs 71 g, sugar 57 g
Protein 5 g, sodium 240 mg

Matcha Green Tea Ice Cream

Makes about 4 cups (½ cup per serving)

Ingredients

- 1 tablespoon matcha green tea powder
- 2 egg yolks
- 5 tablespoons granulated sugar
- 1 teaspoon vanilla extract
- 1 ½ cups cream

Directions

With an ice cream maker

1. Freeze the ice cream maker bowl according to manufacturer instructions, usually 12 to 24 hours.
2. Meanwhile in a large saucepan, add the cream together with the green tea powder over medium-low heat. Bring the mixture to a soft simmer for about 10 to 12 minutes. Set aside.
3. In a mixing bowl, add the sugar and the egg yolks. Whisk to combine. While stirring constantly, pour in the hot cream slowly to temper the egg yolks.
4. Pour the mixture back into the saucepan and heat the whole mixture again over medium-low heat until creamy and thickened. You know it's ready when the mixture coats the back of a spoon.
5. Pour the mixture into a clean bowl, preferably with a spout, over a fine-mesh sieve to strain and remove any cooked pieces of the egg yolks.
6. In the strained mixture, stir in the vanilla extract.
7. Cover the mixture with plastic wrap and let the mixture cool in the refrigerator for at least 2 to 12 hours.
8. Pull out the ice cream mixture from the refrigerator and stir a few times.
9. Install the frozen ice cream maker bowl and pour the mixture into it.
10. Connect the machine and press ice cream and the start button.
11. When the cycle is finished, transfer the ice cream to an airtight freezer-safe container or serve right away. The ice cream will be soft and creamy. If you like a harder texture, allow the ice cream to freeze for 2 hours or more before serving.

Without an ice cream maker

1. In a large saucepan, add the cream together with the green tea powder over medium-low heat. Bring the mixture to a soft simmer for about 10 to 12 minutes. Set aside.
2. In a mixing bowl, add the sugar and the egg yolks. Whisk to combine. While stirring constantly, pour in the hot cream slowly to temper the egg yolks.
3. Pour the mixture back into the saucepan and heat the whole mixture again over medium-low heat until creamy and thickened. You know it's ready when the mixture coats the back of a spoon.
4. Pour the mixture in a Pyrex or stainless steel 9x13-inch pan over a fine-mesh sieve to strain and remove any cooked pieces of the egg yolks.
5. In the strained mixture, stir in the vanilla extract.
6. Place in the freezer for 30 minutes. The edges should start freezing. Using an electric handheld mixer, beat the ice cream for 1 minute.
7. Return to the freezer for another 30 minutes and beat again as before. Do this same step 4-5 times until the ice cream is hardened. If at any point, the ice cream is too hard to beat, place it in the refrigerator until it becomes soft enough to beat.
8. Serve right away or transfer the ice cream to an airtight freezer-safe container.

Nutrition per Serving

Calories 159, fat 7 g, carbs 18 g, sugar 17 g

Protein 7 g, sodium 33 mg

Chocolate Gelato

Makes about 4 cups ($\frac{1}{2}$ cup per serving)

Ingredients

- 3 cups whole milk
- 5 oz. bittersweet chocolate, chopped into smaller pieces
- $\frac{1}{4}$ cup cocoa powder
- 1 cup granulated sugar
- 2 tablespoons instant chocolate pudding

Directions

With an ice cream maker

1. Freeze the ice cream maker bowl according to manufacturer instructions, usually 12 to 24 hours.
2. Meanwhile in a saucepan, heat 2 cups of the whole milk over medium-low heat.
3. Bring the mixture to a soft simmer for about 15 to 20 minutes then remove from heat. Stir in the chopped bittersweet chocolate. Let it melt all the way through.
4. In another saucepan, heat 1 cup of the whole milk, stir in the sugar, cocoa powder, and instant chocolate pudding over medium-low heat.
5. Combine the two mixtures together and heat the whole mixture again over medium-low heat and cook until thickens.
6. Remove from heat and transfer the gelato base in a clean bowl, preferably with a spout.
7. Cover with a plastic wrap and let the mixture cool in the refrigerator for at least 2 to 12 hours.
8. Pull out the gelato mixture from the refrigerator and stir a few times.
9. Install the frozen ice cream maker bowl and pour the gelato mixture into it.
10. Connect the machine and press gelato and the start button.
11. When the cycle is finished, transfer the gelato to an airtight freezer-safe container or serve right away. The gelato will be soft and creamy. If you like a harder texture, allow the gelato to freeze for 2 hours or more before serving.

Without an ice cream maker

1. In a saucepan, heat 2 cups of the whole milk over medium-low heat.
2. Bring the mixture to a soft simmer for about 15 to 20 minutes then remove from heat. Stir in the chopped bittersweet chocolate. Let it melt all the way through.
3. In another saucepan, heat 1 cup of the whole milk, stir in the sugar, cocoa powder, and instant chocolate pudding over medium-low heat.
4. Combine the two mixtures together and heat the whole mixture again over medium-low heat and cook until thickens.
5. Remove from heat and transfer the gelato base in a clean bowl, preferably with a spout.
6. Pour the mixture in a Pyrex or stainless steel 9x13-inch pan. And place in the freezer for 30 minutes. The edges should start freezing. Using an electric handheld mixer, beat the gelato for 1 minute.
7. Return to the freezer for another 30 minutes and beat again as before. Do this same step 4-5 times until the gelato is harder. If at any point, the gelato is too hard to beat, place it in the refrigerator until it becomes soft enough to beat.
8. Serve right away or transfer the gelato to an airtight freezer-safe container.

Nutrition per Serving

Calories 511, fat 17 g, carbs 85 g, sugar 78 g

Protein 10 g, sodium 252 mg

Raspberry Sherbet

Makes about 4 cups (½ cup per serving)

Ingredients

- 1 cup granulated sugar
- 3 cups fresh raspberries
- zest of 1 lemon
- 1 teaspoon vanilla extract
- 1 cup heavy cream

Directions

With an ice cream maker

1. Freeze the ice cream maker bowl according to manufacturer instructions, usually 12 to 24 hours.
2. Meanwhile, place the sugar, raspberries, lemon zest, and vanilla extract in a high-speed blender or food processor.
3. Blitz until everything is combined and well incorporated.
4. Transfer the mixture into a clean bowl, preferably with a spout, and stir in the heavy cream. Mix until combined.
5. Cover with plastic wrap and let it chill in the fridge for about 2 to 12 hours.
6. Pull out the sherbet mixture from the refrigerator and stir a few times.
7. Install the frozen ice cream maker bowl and pour the mixture into it.
8. Connect the machine and press ice cream and the start button.
9. When the cycle is finished, transfer the sherbet to an airtight freezer-safe container or serve right away. The sherbet will be soft and creamy. If you like a harder texture, allow the sherbet to freeze for 2 hours or more before serving.

Without an ice cream maker

1. Place the sugar, raspberries, lemon zest, and vanilla extract in a high-speed blender or food processor.
2. Blitz until everything is combined and well incorporated.
3. Transfer the mixture into a clean bowl and stir in the heavy cream. Mix until combined.
4. Pour the mixture in a Pyrex or stainless steel 9x13-inch pan. And place in the freezer for 30 minutes. The edges should start freezing. Using an electric handheld mixer, beat the Sherbet for 1 minute.
5. Return to the freezer for another 30 minutes and beat again as before. Do this same step 4-5 times until the Sherbet's texture is according to your taste.
6. Serve right away or transfer the Sherbet to an airtight freezer-safe container and serve it later.

Nutrition per Serving

Calories 342, fat 12 g, carbs 62 g, sugar 54 g

Protein 2 g, sodium 12 mg

Lemon Frozen Yogurt

Makes about 4 cups (½ cup per serving)

Ingredients

- 4 cups Greek Yogurt
- 1 cup granulated sugar
- ½ cup freshly squeezed lemon juice
- 1 tablespoon freshly grated lemon zest

Directions

With an ice cream maker

1. Freeze the ice cream maker bowl according to manufacturer instructions, usually 12 to 24 hours.
2. Meanwhile in a large mixing bowl, add the Greek yogurt, granulated sugar, and stir until all the sugar is dissolved.
3. Stir in the lemon juice and lemon zest. Mix until combined.
4. Cover the bowl with plastic wrap and let it chill in the fridge for about 2 to 12 hours.
5. Pull out the yogurt mixture from the refrigerator and stir a few times.
6. Install the frozen ice cream maker bowl and pour the mixture into it.
7. Connect the machine and press Frozen Yogurt and the start button.
8. When the cycle is finished, transfer the yogurt to an airtight freezer-safe container or serve right away.

Without an ice cream maker

1. In a large mixing bowl, add the Greek yogurt, granulated sugar, and stir until all the sugar is dissolved.
2. Stir in the lemon juice and lemon zest. Mix until combined.
3. Pour the Frozen Yogurt mixture in a Pyrex or stainless steel 9x13-inch pan and place it in the freezer for 30 minutes. The edges should start freezing. Using an electric handheld mixer, beat the Greek Yogurt for 1 minute.
4. Return to the freezer for another 30 minutes and beat again as before. Do this same step 4-5 times until the Frozen yogurt hardens.
5. Serve right away or transfer the Frozen yogurt to an airtight freezer-safe container and serve it later.

Nutrition per Serving

Calories 326, fat 10 g, carbs 54 g, sugar 51 g

Protein 7 g, sodium 6 mg

***These recipes and more can be found in Louise Davidson's *Ice Cream Cookbook: Homemade Ice Cream, Gelato, Sherbet, and Frozen Yogurt Recipes with and without an Ice Cream Maker*. To get your copy, click on the cover or click [here](#).

