

Easy Ice Cream Recipes With and Without an Ice Cream Maker

Coffee Ice Cream

Makes about 4 cups (½ cup per serving)

Ingredients

- ½ cup hot water
- 2 tablespoons instant coffee
- 14 oz. can of sweetened condensed milk
- 1 teaspoon vanilla extract
- 2 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 mixing bowl, add the hot water and the instant coffee powder and stir until everything is dissolved.
3. Stir in the sweetened condensed milk and vanilla extract and pour in the heavy cream. Whisk to combine.
4. Transfer the mixture into a clean bowl preferably with a spout.
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 it.
8. Connect the machine and press ice cream and the start button.
9. 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 mixing bowl, add the hot water and the instant coffee powder and stir until everything is dissolved.
2. Stir in the sweetened condensed milk, vanilla extract, and pour in the heavy cream. Whisk to combine.
3. 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 mix, beat the ice cream on low speed 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 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.
5. Serve right away or transfer the ice cream to an airtight freezer-safe container.

Nutrition per Serving

Calories 311, fat 14 g, carbs 45 g, sugar 43 g, Protein 5 g, sodium 69 mg

Almond Butter Ice Cream

Makes about 4 cups (½ cup per serving)

Ingredients

- 1 cup whole milk
- 2 cups heavy cream
- ½ cup powdered sugar
- 2 teaspoons vanilla extract
- 1 cup almond butter

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 milk, heavy cream, powdered sugar over medium heat. Bring the mixture to a soft simmer for about 10 to 12 minutes. Set aside.
3. Stir in the vanilla extract and almond butter. Mix until everything is combined and the almond butter is melted. It will take around 2 minutes.
4. Pour the mixture in a clean bowl, preferably with a spout, and 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. 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 milk, heavy cream, powdered sugar over medium heat. Bring the mixture to a soft simmer for about 10 to 12 minutes. Set aside.
2. Stir in the vanilla extract and almond butter. Mix until everything is combined and the almond butter is melted. It will take around 2 minutes.
3. Pour the mixture in a Pyrex or stainless steel 9x13-inch pan and let it cool at room temperature.
4. 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. Serve right away or transfer the ice cream to an airtight freezer-safe container.

Nutrition per Serving

Calories 333, fat 27 g, carbs 20 g, sugar 18 g, Protein 4 g, sodium 48 mg

Creamy Pistachio Gelato

Makes about 4 cups (½ cup per serving)

Ingredients

- 2 cups whole milk
- 1 cup heavy cream
- ¾ cup granulated sugar
- 1 teaspoon vanilla extract
- 6 tablespoons pistachio paste

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 medium saucepan, warm the whole milk, the heavy cream, and the granulated sugar over medium-low heat.
3. Simmer until the sugar is completely dissolved. Stir continuously until the mixture thickens, about 15-20 minutes. The best way to know when it is ready is when the mixture coats the back of a spoon.
4. Remove from heat, stir in the vanilla extract and pistachio paste. Mix until combined and smooth. Transfer to a clean bowl, preferably with a spout.
5. Cover with plastic wrap and place in the refrigerator for at least 2 hours to 12 hours.
6. Pull out the gelato 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. Connect the machine and press gelato and the start button.
8. 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 medium saucepan, heat the whole milk, the heavy cream, and the granulated sugar over medium-low heat.
2. Simmer until the sugar is completely dissolved, about 15-20 minutes. Stir continuously until the mixture thickens. The best way to know when it is ready is when the mixture coats the back of a spoon.
3. Remove pan from heat, stir in the vanilla extract and pistachio paste. Mix until combined and smooth.
4. Pour the 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 gelato 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 gelato has hardened. If at any point, the gelato becomes too hard to beat, place it in the refrigerator until it becomes soft enough to beat.
6. Serve right away or transfer the gelato to an airtight freezer-safe container.

Nutrition per Serving

Calories 448, fat 25 g, carbs 53 g, sugar 50 g, Protein 8 g, sodium 68 mg

Chocolate Sherbet

Makes about 4 cups (½ cup per serving)

Ingredients

- 1 cup light brown sugar
- ¾ cup cocoa powder
- 1 cup milk
- ½ teaspoon instant espresso powder
- 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 brown sugar, cocoa powder, milk, espresso powder, 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 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 brown sugar, cocoa powder, milk, espresso powder, 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 into 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 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 311, fat 15 g, carbs 48 g, sugar 38 g, Protein 6 g, sodium 53 mg

Vanilla Frozen Yogurt

Makes about 4 cups (½ cup per serving)

Ingredients

- 3 cups Greek Yogurt
- 2 teaspoons vanilla extract
- 1 cup granulated sugar
- A pinch of salt

Directions

With an ice cream maker

1. Freeze the ice cream maker bowl according to manufacturer instructions, usually 12 to 24 hours.
2. Place the Greek yogurt, vanilla extract, granulated sugar, and pinch of salt in a high-speed blender or food processor.
3. Blitz until creamy and a well-combined mixture forms.
4. Pour the mixture into a clean bowl, preferably with a spout.
5. Cover with plastic wrap and let it chill in the fridge for about 2 to 12 hours.
6. Pull out the yogurt 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 Frozen Yogurt and the start button.
9. When the cycle is finished, transfer the yogurt to an airtight freezer-safe container or serve right away.

Without an ice cream maker

1. Place the Greek yogurt, vanilla extract, granulated sugar, and pinch of salt in a high-speed blender or food processor.
2. Blitz until creamy and a well-combined mixture forms.
3. Pour the mixture into 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 291, fat 8 g, carbs 53 g, sugar 50 g, Protein 5 g, sodium 39 mg

*****These recipes and more are 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 own copy, click on the cover below or click [here](#).**

