

Vanilla Ice Cream

Ingredients

- 1 cup whole milk
- 3/4 cup granulated sugar
- Pinch salt
- 2 cups heavy cream
- 1 tbsp vanilla

Equipment Needed

- Mixing bowl
- Wire whip
- Freezer bowl
- Hand held mixer

Directions

1. In a medium bowl, use a hand mixer on low speed or whisk to combine the milk, sugar and salt until the sugar is dissolved. Stir in the heavy cream and vanilla. Cover and refrigerate 1 to 2 hours or overnight.
2. Turn on the ice cream maker; pour the mixture into the frozen freezer bowl and let mix until thickened, about 15 to 20 minutes. The ice cream will have a soft, creamy texture. If a firmer consistency is desired, transfer the ice cream to an airtight container and place in the freezer for about two hours. Remove from the freezer about 15 minutes before freezing.
3. Enjoy!

