

Peach Ice Cream

Ingredients

2 c Peaches (peels removed,
chopped)
1 1/4 c Sugar
2 c Heavy Cream
1 c Whole Milk
1/2 t Vanilla Extract

Instructions

1. Boil a small pot of water. Cut an X at the bottom of the peach and dip in boiling water for 30 seconds. Chop peaches and measure.
2. Mix chopped peaches with 1/2 cup sugar in a medium sized bowl. Allow to sit for 15 minutes so the peach pieces release their juices. Blend peaches in a blender until nice and smooth.
3. In a large bowl combine peach mixture with heavy cream, whole milk, vanilla extract, and remaining 3/4 cup sugar. Set aside.
4. Get out your freezer bowl and start running your ice cream maker. Pour the peach mixture into the running ice cream maker. And allow to run according to manufactures instructions, about 25-30 minutes.
5. Scoop the peach ice cream into a bread loaf pan

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and cover with plastic wrap. Place in the freezer for 6 hours up to overnight. Then scoop and serve.