

# Mango Ice Cream

## Ingredients

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2 c Mangos (cubed)  
3/4 c Sugar  
1/4 c Lemon Juice  
1 c Heavy Whipping Cream  
3/4 c Whole Milk

## Instructions

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1. Freeze the ice cream maker insert in the freezer 24 hours prior to making ice cream.
2. In a blender, add mango,  $\frac{1}{4}$  cup sugar, and lemon juice and puree until texture is smooth. Set aside.
3. In a large bowl, combine heavy whipping cream, milk, and the remaining  $\frac{1}{2}$  cup sugar, stirring to dissolve the sugar. Stir in the pureed mango and gently stir to mix.
4. Cover and chill the mixture in the fridge for at least 4 hours.
5. Set up the ice cream maker and start. When the freezer bowl begins to turn, pour the mixture into the bowl. Mix about 25-30 minutes.
6. If you desire a firmer consistency, transfer the ice cream to an airtight container and store in

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the freezer for 4 hours before serving.