Mango Ice Cream

Ingredients

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

Instructions

1.Freeze the ice cream maker insert in the freezer 24 hours prior to making ice cream.
2.In a blender, add mango, Â¼ 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 Â½ 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.