

Cherry Ice Cream

The ice cream is rich, creamy and loaded with cherries. The recipe calls for cherry cooked in brandy sauce, very easy and delicious.



Can you believe that this is my first homemade ice cream? I have made a variety of frozen yogurt but this time I decided to go for the “real” ice cream, with heavy cream and all...for the Valentine’s Day.

When I saw cherries at the local grocery store, I just thought that cherry ice cream would be nice...especially with its intense and vivid red color accompanied with brandy flavor.

The most laborious part of this recipe is to remove the cherry pit...which with the help of a cherry pitter it was not that bad.

The texture of this ice cream without a doubt was creamier than the brandied cherry frozen yogurt which was made with fat free yogurt, after all the "fat" in heavy cream had to play a role...

Ingredients:

Branded Cherry

- 2 lbs of cherries (pit removed)
- 2/3 cup sugar
- 1 cup brandy

Ice Cream

- 2 cups heavy cream
- ½ cup whole milk
- 1/3 cup sugar
- ½ teaspoon vanilla extract
- 2 tablespoon brandy (optional)
- 2 cups of brandied cherry



Method:

Make sure that your ice cream maker bucket is in the freezer overnight before you start the process.

Place in a medium pan the cherries, sugar and brandy. Cook over high heat until boiling point, then lower the heat to medium low and continue to cook for approximately 12 minutes until the cherries are slightly soft, and still somehow whole (not mushy) and syrupy.

Remove the brandied cherries from the heat, let it cool and place in the refrigerator for a few hours or overnight.

In a medium bowl, mix the heavy cream, milk, sugar, vanilla extract, brandied cherry and brandy (if you decide to use). Once the cherry and the heavy cream mixture are all well blended turn on the ice cream maker and pour the heavy cream mix into the frozen bucket.

Churn until the mixture is creamy for about 10 to 15 minutes depending on your ice cream maker.

Serve immediately or place in the freezer in an airtight container.

If placed in the freezer, remove the ice cream 10 to 15 minutes before serving.





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I hope you enjoy this simple ice cream recipe. If you care for healthy versions of frozen desserts, you might want to check on Avocado Ice Cream, Mango Frozen Yogurt or Rhubarb Frozen Yogurt recipes.



Have a wonderful week and thank you so much for visiting Color Your Recipes!