

Sweet Cream Bases

1

This, our most popular base, has creamy texture, medium body, and a subtle, understated taste. It's especially good as a background for fruit, cookies, and candy.

2 large eggs
 $\frac{3}{4}$ cup sugar
2 cups heavy or whipping cream
1 cup milk

Whisk the eggs in a mixing bowl until light and fluffy, 1 to 2 minutes. Whisk in the sugar, a little at a time, then continue whisking until completely blended, about 1 minute more. Pour in the cream and milk and whisk to blend.

Makes 1 quart

2

This simple recipe is made with a minimum of ingredients and requires no cooking. It makes a very creamy ice cream with 25 percent butterfat, but it does not store well in home freezers, so be prepared to eat it all.

2 cups heavy or whipping cream
 $\frac{3}{4}$ cup sugar
 $\frac{2}{3}$ cup half-and-half

Pour the cream into a mixing bowl. Whisk in the sugar, a little at a time, then continue whisking until completely blended, about 1 minute more. Pour in the half-and-half and whisk to blend.

Makes 1 quart

3

This recipe makes a less creamy, less rich ice cream. Ben likes the slightly "cooked" flavor of the sweetened condensed milk.

2 cups light cream
1 cup sweetened condensed milk, cold

Whisk the light cream and the sweetened condensed milk together in a mixing bowl until blended.

Makes 1 quart