



Ingredients

PEACHES:

- 4 large peaches, peeled & sliced
- 1/2 cup sugar
- 1 tsp. fresh lemon juice

ICECREAM:

- 2 cups heavy cream
 - 1 cup whole milk
 - 1/4 cup sugar
 - 2 tsp. vanilla
 - 1/8 tsp. salt
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HOMEMADE PEACH ICE CREAM

Instructions

Make sure ice cream maker is frozen and prepped (we used the KitchenAid Ice Cream Maker attachment).

1. Place prepared peaches in a medium sized bowl, and add sugar and lemon juice. Stir to coat.
2. Allow peaches to sit at room temp for about an hour so peaches soften and juices are released.
3. Strain peach syrup into a small bowl and set aside.
4. Using a pastry cutter, chop peaches into small pieces (to your liking). Set aside.
5. Assemble frozen ice cream maker according to manufacturer's directions.
6. Combine reserved peach syrup, heavy cream, milk, sugar, vanilla and salt in a large bowl. Whisk until sugar is dissolved.
7. Turn on mixer to "stir" setting and pour in ice cream mixture. Process about 20-30 minutes. When ice cream is finished churning, add reserved peaches and stir to distribute evenly.
8. Transfer ice cream to a freezer-safe container and freeze for at least 2 hours.