

THE  
ARTISANAL  
KITCHEN

# PERFECT HOMEMADE ICE CREAM

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The BEST MAKE-IT-YOURSELF ICE CREAMS,  
SORBETS, SUNDAES, *and* OTHER DESSERTS

**JENI BRITTON BAUER**

*of JENI'S SPLENDID ICE CREAMS*

# SWEET CREAM ICE CREAM

This Sweet Cream Ice Cream is the base for many of the ice cream recipes in this book—it can be used to make any flavor you wish. You can customize this and other ice creams with the addition of essential oils and extracts, crumbled cakes, jams and sauces, and more (see *To Add Varieties*). When using essential oils, go lightly and taste often—usually just 2 to 5 drops will do. The simplest flavors are often the finest.

**PREP** Mix about 2 tablespoons of the milk with the cornstarch in a small bowl to make a smooth slurry. Whisk the cream cheese and salt in a medium bowl until smooth. Fill a large bowl with ice and water.

**COOK** Combine the remaining milk, the cream, sugar, and corn syrup in a 4-quart saucepan, bring to a boil over medium-high heat, and boil for 4 minutes. Remove from the heat and gradually whisk in the cornstarch slurry. Bring the mixture back to a boil over medium-high heat and cook, stirring with a heatproof spatula, until slightly thickened, about 1 minute. Remove from the heat.

**CHILL** Gradually whisk the hot milk mixture into the cream cheese until smooth. Pour the mixture into a 1-gallon ziplock freezer bag and submerge the sealed bag in the ice bath. Let stand, adding more ice as necessary, until cold, about 30 minutes.

## MAKES ABOUT 1 QUART

- 2½ CUPS WHOLE MILK
- 1 TABLESPOON PLUS
- 2 TEASPOONS CORNSTARCH
- 2 OUNCES (4 TABLESPOONS) CREAM CHEESE, SOFTENED
- ⅓ TEASPOON FINE SEA SALT
- 1½ CUPS HEAVY CREAM
- ¾ CUP SUGAR
- ¼ CUP LIGHT CORN SYRUP

**FREEZE** Remove the frozen canister from the freezer, assemble your ice cream machine, and turn it on. Pour the ice cream base into the canister and spin until thick and creamy.

Pack the ice cream into a storage container, press a sheet of parchment directly against the surface, and seal with an airtight lid. Freeze in the coldest part of your freezer until firm, at least 4 hours.

**TO ADD VARIETIES:** For layering jams or sauces into ice cream, start by drizzling a spoonful into the bottom of the storage container and spreading a layer of ice cream over it. Add a few more spoonfuls into the nooks of the ice cream, then add another ice cream layer. Continue layering the sauce and ice cream until all the ice cream is used. The sauce should not cover the whole layer. Note that you do not want to “swirl” in the sauce because it will get lost in the ice cream altogether; instead, try to keep it in small pockets throughout the ice cream for a more dramatic presentation and flavor. I also like to add a few final spoonfuls on the top for decoration, just before covering with parchment.

Sweet Cream Ice Cream with Blackberry Jam  
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As you pack the ice cream into a storage container, layer in ½ cup of chilled Blackberry Jam (page 90).



# QUEEN CITY CAYENNE ICE CREAM

This was originally named Mexican Hot Chocolate, but Cincinnati (aka “The Queen City”) chili—famously made with hints of chocolate, cinnamon, and cayenne—was a better reference.

## PREP

### For the chocolate paste:

Combine the cocoa, sugar, and water in a small saucepan, bring to a boil over medium heat, stirring to dissolve the sugar, and boil for 30 seconds. Remove from the heat, add the chocolate, and stir until smooth. Set aside.

### For the ice cream base:

Mix about 2 tablespoons of the milk with the cornstarch in a small bowl to make a smooth slurry. Whisk the cream cheese, warm chocolate paste, and salt in a medium bowl until smooth. Fill a large bowl with ice and water.

**COOK** Combine the remaining milk, the cream, sugar, and corn syrup in a 4-quart saucepan, bring to a rolling boil over medium-high heat, and boil for 4 minutes. Remove from the heat and gradually whisk in the cornstarch slurry.

## MAKES ABOUT 1 QUART

### CHOCOLATE PASTE

½ CUP UNSWEETENED  
COCOA POWDER

½ CUP SUGAR

½ CUP WATER

1½ OUNCES BITTERSWEET  
CHOCOLATE (55% TO 70%  
CACAO), FINELY CHOPPED

### ICE CREAM BASE

2 CUPS WHOLE MILK

1 TABLESPOON PLUS

1 TEASPOON CORNSTARCH

1½ OUNCES (3 TABLESPOONS)  
CREAM CHEESE, SOFTENED

½ TEASPOON FINE SEA SALT

1¼ CUPS HEAVY CREAM

¾ CUP SUGAR

2 TABLESPOONS LIGHT CORN  
SYRUP

½ TEASPOON GROUND  
CINNAMON

½ TEASPOON CAYENNE  
PEPPER, OR TO TASTE

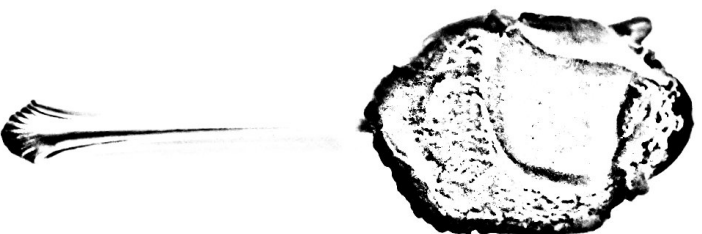
Bring the mixture back to a boil over medium-high heat and cook, stirring with a heatproof spatula, until slightly thickened, about 1 minute. Remove from the heat.

**CHILL** Gradually whisk the hot milk mixture into the cream cheese mixture until smooth. Add the cinnamon and cayenne and stir well.

Pour the mixture into a 1-gallon ziplock freezer bag and submerge the sealed bag in the ice bath. Let stand, adding more ice as necessary, until cold, about 30 minutes.

**FREEZE** Pour the ice cream base into the frozen canister and spin until thick and creamy.

Pack the ice cream into a storage container, press a sheet of parchment directly against the surface, and seal with an airtight lid. Freeze in the coldest part of your freezer until firm, at least 4 hours.





# THE BUCKEYE STATE ICE CREAM

Buckeye trees grow throughout Ohio, and candy buckeyes—balls of peanut butter and honey dipped in chocolate—line the shelves of every bakery, sweet shop, ice cream parlor, and gas station in the state.

If you can get fresh-ground peanut butter from Columbus's Crema Nut Company for this recipe, do. They have been roasting peanuts and grinding them into butter the old-fashioned way since 1898.

**PREP** Mix about 2 tablespoons of the milk with the cornstarch in a small bowl to make a smooth slurry. Whisk the cream cheese, peanut butter, and salt in a medium bowl until smooth. Fill a large bowl with ice and water.

## MAKES ABOUT 1 QUART

2 $\frac{2}{3}$  CUPS WHOLE MILK  
1 TABLESPOON PLUS  
2 TEASPOONS CORNSTARCH  
2 OUNCES (4 TABLESPOONS)  
CREAM CHEESE, SOFTENED  
 $\frac{3}{4}$  CUP UNSALTED NATURAL  
PEANUT BUTTER, PREFERABLY  
KREMA NATURAL PEANUT  
BUTTER (SEE SOURCES, PAGE  
106)

**COOK** Combine the remaining milk, the cream, sugar, corn syrup, and honey in a 4-quart saucepan, bring to a rolling boil over medium-high heat, and boil for 4 minutes.

Remove from the heat and gradually whisk in the cornstarch slurry.

Bring the mixture back to a boil over medium-high heat and cook, stirring with a heatproof spatula, until slightly thickened, about 1 minute. Remove from the heat.

**CHILL** Gradually whisk the hot milk mixture into the cream cheese mixture until smooth.

Pour the mixture into a 1-gallon ziplock freezer bag and submerge the sealed bag in the ice

bath. Let stand, adding more ice as necessary, until cold, about 30 minutes.

**FREEZE** Pour the ice cream base into the frozen canister and begin to spin the ice cream.

Meanwhile, melt the chocolate in a double boiler. Remove from the heat and let cool until tepid but still fluid.

When the ice cream is thick and creamy and almost finished, drizzle the melted chocolate slowly through the opening in the top of the ice cream machine and allow it to solidify and break up in the ice cream for about 2 minutes.

Pack the ice cream into a storage container, press a sheet of parchment directly against the surface, and seal with an airtight lid. Freeze in the coldest part of your freezer until firm, at least 4 hours.

$\frac{1}{2}$  TEASPOON FINE SEA  
SALT (LESS IF USING SALTIER  
PEANUT BUTTER)

1 $\frac{1}{2}$  CUPS HEAVY CREAM

$\frac{3}{4}$  CUP SUGAR

2 TABLESPOONS LIGHT CORN  
SYRUP

$\frac{1}{4}$  CUP HONEY

5 OUNCES CHOCOLATE  
(55% TO 70% CACAO),  
CHOPPED

# NOASTED PUMPKIN 5-SPICE ICE CREAM

The smell of Chinese 5-spice reminds me of pumpkin pies and Thanksgiving. I'm sure this recipe will bring back similar warm memories to you, though 5-spice is something of a departure from the usual nutmeg and allspice made traditional Thanksgiving flavor. I often add fresh ginger or candied ginger to this recipe, for a more traditional Thanksgiving flavor.

**PREP** Preheat the oven to 400°F.

Cut the pumpkin in half and remove the seeds and membranes. Place cut side down on a baking sheet and roast for 30 to 40 minutes, until soft when pierced with a fork. Remove from the oven and let cool slightly.

Scoop the flesh into a food processor and puree until completely smooth. Measure out  $\frac{3}{4}$  cup for the ice cream; reserve the rest of the puree for another use.

Mix about 2 tablespoons of the milk with the cornstarch in a small bowl to make a smooth slurry. Whisk the cream cheese and salt in a medium bowl until smooth. Add the  $\frac{1}{2}$  cup pumpkin puree and the honey and whisk until smooth. Fill a large bowl with ice and water.

**COOK** Combine the remaining milk, the cream, sugar, corn syrup, and 5-spice powder

**MAKES A GENEROUS  
1 QUART**

1 SMALL PIE PUMPKIN OR  
KABOCHA, BUTTERCUP,  
OR BUTTERNUT SQUASH  
(2 TO 3 POUNDS)

2 CUPS WHOLE MILK

1 TABLESPOON PLUS  
1 TEASPOON CORNSTARCH

1½ OUNCES  
(3 TABLESPOONS) CREAM  
CHEESE, SOFTENED

¼ TEASPOON FINE SEA SALT

¼ CUP HONEY

1¼ CUPS HEAVY CREAM

¾ CUP PACKED LIGHT  
BROWN SUGAR

2 TABLESPOONS LIGHT CORN  
SYRUP

1 TABLESPOON CHINESE  
5-SPICE POWDER

in a 4-quart saucepan, bring to a rolling boil over medium-high heat, and boil for 4 minutes. Remove from the heat and gradually whisk in the cornstarch slurry.

Bring the mixture back to a boil over medium-high heat and cook, stirring with a heatproof spatula, until slightly thickened, about 1 minute. Remove from the heat.

**CHILL** Gradually whisk the hot milk mixture into the pumpkin mixture until smooth. Pour the mixture into a 1-gallon ziplock freezer bag and submerge the sealed bag in the ice bath. Let stand, adding more ice as necessary, until cold, about 30 minutes.

**FREEZE** Pour the ice cream base into the frozen canister and spin until thick and creamy.

Pack the ice cream into a storage container, press a sheet of parchment directly against the surface, and seal with an airtight lid. Freeze in the coldest part of your freezer until firm, at least 4 hours.

## EXTRA-BITTER HOT FUDGE SAUCE

The hot fudge you make with this recipe will be the best you've ever tasted. The combination of chocolate and cocoa syrup creates a supersmooth, velvety sauce—and one that can be heated and reheated over and over again without sacrificing quality.

### MAKES ABOUT 2½ CUPS

1 CUP WATER

⅓ CUP SUGAR

⅓ CUP LIGHT CORN SYRUP

¼ CUP UNSWEETENED COCOA  
POWDER

½ TEASPOON VANILLA EXTRACT

3 OUNCES UNSWEETENED CHOCOLATE,  
FINELY CHOPPED

5 OUNCES BITTERSWEET CHOCOLATE,  
FINELY CHOPPED

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Combine the water, sugar, and corn syrup in a medium saucepan and bring to a boil over medium-high heat, stirring to dissolve the sugar. Remove from the heat and add the cocoa powder, whisking well to combine. Add the vanilla and whisk until very smooth. Add the chocolates and let sit for 3 minutes.

*continued*



Stir the sauce with a wooden spoon or heatproof spatula until the chocolate is completely melted and smooth; the sauce will have a glossy shine when it is ready. Serve warm, or let cool and refrigerate. The sauce can be refrigerated for up to 2 months.

To serve, reheat, stirring, until warm and fluid.

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## PINEAPPLE SAUCE

For the Hummingbird Cake Ice Cream (page 26) or banana splits.

**MAKES ABOUT 2 CUPS**

1 CUP FRESH PINEAPPLE, FINELY CHOPPED

½ CUP PINEAPPLE JUICE

½ CUP CORN SYRUP

¾ CUP SUGAR

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Combine all of the ingredients in a 4-quart saucepan and bring to a boil over medium-high heat, then reduce the heat and simmer for 8 minutes. Remove from the heat and let chill.

The sauce can be stored in the refrigerator for up to 2 weeks.

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## SALTY CARAMEL SAUCE

A beautiful caramel sauce with a nutty aroma, this sauce is made for rolling down a mountain of ice cream.

Do not double this recipe. If you need twice the amount, make it twice instead.

**MAKES ABOUT 1 CUP**

⅔ CUP SUGAR

¾ CUP HEAVY CREAM

BIG PINCH OF FINE SEA SALT

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Sprinkle the sugar evenly over the bottom of a heavy-bottomed 4-quart saucepan and set it over medium-high heat, standing by with a heatproof spatula. When you see that there is a layer of melted sugar underneath the unmelted white sugar in the center of the pan, use the spatula to mash and stir the hot melted sugar into the unmelted sugar. Continue to push the sugar together until it is all melted and evenly medium amber

in color. Remove from the heat. Using caution, slowly add the cream a little at a time, stirring constantly until incorporated. If you get any lumps of hardened sugar, place over medium heat and stir until completely melted.

Pour the sauce into a bowl and let cool slightly, then stir in the salt. Refrigerate for up to 1 week or freeze for 1 month.

#### Whiskey Caramel Sauce

As you stir in the salt, add 2 tablespoons of your favorite whiskey.

#### Ancho-Orange Caramel Sauce

As you stir in the salt, add 1½ teaspoons ground ancho chili and 1 teaspoon superfine orange zest.

#### Miso Caramel Sauce

As you stir in the salt, add 2 tablespoons of white miso paste.

#### Goldschläger Caramel Sauce

As you stir in the salt, add 2 tablespoons of Goldschläger.

#### Roasted Garlic Caramel Sauce

You will not believe how tasty this is on ice cream! Wrap a whole head of garlic in foil and roast in a

400°F oven for 35 minutes, until caramelized and smoky. Remove from the oven. Squeeze the roasted garlic from its husk and stir it into the caramel sauce with the salt.

## WHIPPED CREAM

One of the most important things to master in sundae making is whipped cream.

A few hints: Invest in a balloon or piano whisk, which has more wires than a regular whisk; these whisks incorporate the air into the cream faster than a standard whisk. If you can find nonhomogenized cream from a local dairy, the cream will whip up faster and the whipped cream will have a lovely light yellow hue. And chill the bowl. The colder the cream and the bowl, the faster the cream will whip and thicken.

If you overwhip the cream slightly, so it begins to turn a bit bumpy, just add a tablespoon of fresh cream and whisk lightly to smooth it out.

You can make whipped cream with honey or maple syrup. Just blend a little cream with the thick honey or syrup to thin it enough to blend easily with the rest of the cream.

**MAKES 1¼ TO 1½ CUPS**

1 CUP (8 DOLLOPS) HEAVY CREAM

*continued*



... can be stored in the refrigerator for up to 2 weeks.

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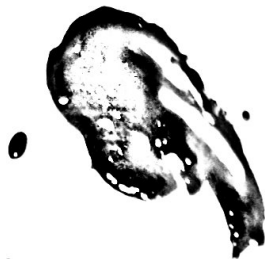
## BLACKBERRY JAM

Swirl this jam into ice cream or whipped cream (page 89), or spread 1/2 cup in the center of Lady Cake (page 96).

**MAKES ABOUT 1 1/4 CUPS**

2 CUPS FRESH OR FROZEN BLACKBERRIES

1 CUP SUGAR



Combine the berries and sugar in a 1-quart saucepan, bring to a boil over medium heat, and stir to dissolve the sugar. Continue boiling, stirring occasionally, for 8 minutes. Let cool slightly, then force through a sieve if you want to remove the seeds.

heated, p...  
2 minutes, then ch...  
into the ice cream machine, return...  
another 2 minutes.

Refrigerate until cool, at least 2 hours.

The jam can be stored in the refrigerator for up to 2 weeks

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## MANGO JAM

A fantastic bright yellow-orange sweet fruit jam that punctuates any ice cream with color and a burst of exotic flavor.

**MAKES ABOUT 1 CUP**

2 RIPE MANGOES, PEELED, PITTED, AND CUT INTO 1/2-INCH PIECES

# MACERATED STRAWBERRIES

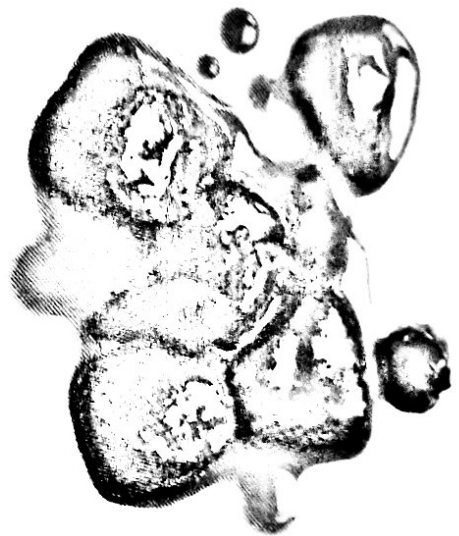
Macerating strawberries in enough sugar makes them really juicy and prevents them from freezing in ice cream.

**MAKES ABOUT 1½ CUPS**

1 PINT STRAWBERRIES,  
HULLED AND SLICED

½ CUP SUGAR

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Toss the strawberries with the sugar in a large bowl. Let sit for 3 hours in the refrigerator. The strawberries will keep in the refrigerator for 1 day.