



Homemade Peach Ice Cream

Savannah · 28/09/2024



Prep Time

4 hrs 35 mins

Difficult

Medium

Servings

32

Description

This peach ice cream is easy to make at home and the best youll ever eat

Ingredients

- - 2 ½ pounds fresh peaches - peeled
- pitted and chopped - 1 pint half-and-half cream - ½ cup white sugar - 1 (14 ounce) can sweetened condensed milk - 1 (12 fluid ounce) can evaporated milk - 1 teaspoon vanilla extract - 2 cups whole milk
- or as needed

Instructions

1. Gather all ingredients. Dotdash Meredith Food Studios Working in batches
2. purée peaches with half-and-half and sugar in a blender or food processor. Dotdash Meredith Food Studios Mix peach mixture
3. sweetened condensed milk
4. evaporated milk
5. and vanilla in a gallon ice cream freezer container. Pour enough whole milk into the container to reach the fill line
6. about 2 cups. Pour mixture into an ice cream maker. Dotdash Meredith Food Studios Freeze according to manufacturer's instructions
7. about 20 minutes. Transfer to an airtight container and freeze until firm
8. about 4 hours. Dotdash Meredith Food Studios Recipe Tips If you prefer ice cream on the sweeter side
9. you may use up to 1 cup sugar in this recipe. Chilling the container first will help the ice cream harden faster.