



Rose Honey Ice Cream

This Philadelphia style ice cream only uses cream, milk, and honey. Can't get much easier!

Yield: 1 quart

Ingredients:

2 cups heavy cream

1 cup whole milk

3 Tablespoons *HH Rose Infused Honey* or plain honey and add teaspoon dried, crushed roses

1 teaspoon vanilla

Pinch sea salt

**Chef's note: Use Lavender, Chamomile, Mint or Basil instead of Roses for other great ice creams!

1. In medium saucepan, combine cream, milk, honey and salt.
2. Stir over medium heat until honey has dissolved. **Do not let boil.**
3. Remove from heat and transfer to bowl or large glass mason jar. Cool to room temperature, then refrigerate until cold, at least 1 hour. Mixture **MUST BE COLD** before it goes in the ice cream maker!!
4. Pour cream mixture into canister of an ice cream maker. Process according to manufacturer's instructions.
5. When ice cream is finished churning, serve immediately or transfer to freezer safe container. Keep frozen until ready to serve.

Flavor Options: Add after you take the ice cream out of the maker

- 1) Additional honey, chocolate, caramel – warm honey to 85 – 90 degrees then drizzle on the finished ice cream. It will harden and make a marble effect throughout the ice cream.
- 2) Add fresh Rose Petals (chopped)
- 3) Add chopped nuts like pistachios, macadamia, or cashews
- 4) Add fresh berries or pineapple
- 5) Add chocolate chips, colored sprinkles, or other festive treats!

HolliesHomegrown.com
Handmade & Locally Sourced