

CREAMARIE'S

Ice Cream Recipes



a collection of artisan recipes by

BREEANNE MARIE

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Welcome to Creamarie

Welcome to your sweetest new obsession. This book is your complete guide to making artisan-style ice cream from the comfort of your own kitchen.

Whether you're brand new to ice cream making or looking to deepen your craft, you're in the right place.

At Creamarie, we believe that ice cream is more than just a treat — it's a creative experience, a joyful craft, and something best shared with people you love.

With the right tools, ingredients, and guidance, anyone can become an at-home artisan.

Hi, I'm Breeanne Marie and the name Creamarie was inspired by my lifelong love for all things sweet, creamy, and hand-crafted.

From an early age, my favorite flavors always included cream—whether in pastries, sauces, or frozen treats.

My middle name, Marie, holds a nostalgic charm, and when paired with my favorite ingredient, it gave life to a name that feels both vintage and fresh, classic and dreamy: Creamarie. Plus, it's a creative way to spell creamery.

We created this book for the dreamers, the doers, and the scoopers.

Get ready to whisk, chill, churn, and scoop your way into a world of sweet possibility.

History of Ice Cream

The story of ice cream begins not with a cone in hand, but with snow carried down from mountains. As early as 200 BC, the Chinese were mixing milk and rice into a frozen delight stored in packed snow—primitive refrigeration at its best.

Meanwhile, in ancient Persia, ice houses called *yakhchals* allowed for clever cooling systems that enabled royals to enjoy summer treats made of snow and grape syrup, resembling an early form of sorbet.

Fast forward to the Roman Empire: Emperor Nero famously ordered his slaves to fetch snow from the Apennine Mountains so his chefs could chill honey-sweetened wines and fruit purées.

Though crude, these icy indulgences signaled an enduring love for cold, sweet refreshment.

By the Middle Ages, Arab cultures introduced the idea of using milk, cream, and sugar, creating a richer base for frozen desserts. Their innovations eventually traveled into Europe. In Renaissance Italy, the Medici courts helped spread recipes for frozen custards, *granitas*, and *gelato*.

By the 1600s, French and Italian chefs were crafting frozen creams using early refrigeration techniques with salt and ice. These luxurious desserts remained exclusive to the wealthy—until global trade made sugar more affordable, and tools to freeze became more widely available.

Ice cream's arrival in America during the 1700s coincided with colonial experimentation. Even George Washington and Thomas Jefferson had ice cream served at state dinners. In fact, Jefferson famously brought back a French-style vanilla ice cream recipe that later became a household classic.

How Ice Cream Became a Craft

Ice cream began its transformation from rarity to ritual in the 1800s, thanks to two major innovations: insulated ice houses and the hand-crank ice cream maker, patented by Nancy Johnson in 1843. Her invention allowed anyone with patience and muscle to churn their own batch at home.

Soon after, ice cream parlors began popping up across Europe and America, making it a shared experience instead of a private luxury. The rise of refrigeration in the early 20th century propelled ice cream into everyday life—and yet, in the race toward mass production, much of its artistry was lost.

Fast forward to today's revival: a new generation of makers is bringing craft back to the forefront. People are slowing down, sourcing real ingredients, and rediscovering the joy of creating their own ice cream at home—whether for family memories, food artistry, or sheer curiosity.

What was once churned by hand for royalty is now crafted in home kitchens, small shops, and micro-creameries around the world. It's not just about dessert anymore; it's about story, connection, and creativity.

Creamarie's Vision

At Creamarie, we believe ice cream is more than a treat—it's a timeless expression of care, creativity, and craft. Our mission is to make artisan ice cream making approachable and joyful for everyone, from curious beginners to seasoned food lovers.

We honor the past by using simple, real ingredients and time-tested methods. But we also look forward—offering tools, education, and inspiration to empower a new generation of creators.

Creamarie is about building connection through craft: to heritage, to flavor, and to one another. We envision kitchens filled with laughter, shared scoops, and proud first batches. Whether you're swirling your first vanilla or perfecting a spicy mango sorbet, you're part of something much bigger—a tradition that spans centuries, now brought into your home.



Science of Cream

Before we churn, we learn. Understanding the science behind ice cream will empower you to make better batches, experiment with confidence, and troubleshoot when things don't go as planned. Let's break down the chemistry of creaminess and why every ingredient matters.

The Chemistry Behind Creaminess

At its core, ice cream is a delicate emulsion—a blend of water, fat, sugar, and air. It's the balance of these elements, and how they interact at different temperatures, that creates the luxurious texture we all love.

When you churn a chilled mixture of fat (cream), water (milk), and sugar, tiny ice crystals begin to form. The goal is to keep those crystals small, creating smooth, rich spoonfuls instead of icy shards. This is achieved by constantly moving the mixture (churning) and controlling the ingredient ratios.

The Role of Ingredients

Fat

Fat, primarily from heavy cream and egg yolks, gives ice cream its smooth mouthfeel and body. It coats your tongue, carries flavor, and prevents excessive ice crystal formation.

Ideal Range: 14–20% fat for traditional ice cream.

Sugar

Sugar sweetens, of course—but it also lowers the freezing point of your mixture, making your ice cream scoopable straight from the freezer. Too little sugar = icy texture. Too much = slushy or overly soft.

Air (Overrun)

Air is whipped into the mixture during churning, which gives ice cream its lightness. The amount of air incorporated is called “overrun.” Commercial ice cream can be up to 100% overrun (double the volume!), but artisan ice cream usually stays around 20–40% for a denser, creamier product.

Stabilizers

Natural stabilizers like xanthan gum, guar gum, or egg yolks help bind water and fat, preventing large ice crystals and improving shelf life. You only need a small amount to make a big difference in texture.

Emulsifiers

Emulsifiers help blend water and fat together into a uniform base. Egg yolks naturally act as emulsifiers, which is why they’re common in custard-style recipes.

Mastering Texture

Ice Crystals

Small crystals = smooth ice cream. Large crystals = icy, crunchy texture. Churning, sugar, and proper freezing all help minimize crystal growth.

Tips to reduce ice crystals:

- Chill your base fully before churning
- Churn quickly and evenly
- Avoid long thawing and refreezing cycles

Overrun

As mentioned above, overrun is the air whipped into ice cream during churning. Less overrun results in richer, denser ice cream—what most artisan and homemade recipes aim for.

Body & Creaminess

Achieving ideal texture depends on fat content, emulsification, and churning method. The more fat and the more evenly it's distributed, the creamier the result. For dairy-free ice creams, use plant-based milks with higher fat (like coconut or cashew) and consider using stabilizers.

Freezing & Melting

Ice cream is never truly “solid.” It's in a semi-frozen state, balancing between icy and creamy. If your freezer is too cold, it becomes rock-hard. If too warm, it melts fast and refreezing leads to poor texture.

Ideal Freezer Temp: Between -10°F and 0°F (-23°C to -18°C)

Store your ice cream in shallow, sealed containers and press plastic wrap or parchment against the surface before sealing to prevent ice crystals from forming.

Let's keep it simple: if you want to make delicious ice cream, you've got to respect the balance. Fat brings the creaminess, sugar keeps it scoopable, air gives it lightness, and cold temps lock in the texture.

Think of your base like a blank canvas—when you understand how each ingredient works together, you can start experimenting with confidence. Chill your base properly, churn with purpose, and always serve at the perfect temp.

Ice cream is science... but it's also magic. And now that you know the basics, you're ready to mix up something amazing.

Let's move on to the next chapter and get hands-on!

Ice Cream Making Checklist

Before you churn up your first batch of artisan ice cream, it's essential to have the right tools. These kitchen basics will make your process smoother, cleaner, and more enjoyable. This chapter breaks down each tool and why it's important in your ice cream making journey.

Essential Tools You'll Need

Ice Cream Maker

The heart of your ice cream-making setup is your ice cream maker—the tool that churns your chilled base into a smooth, scoopable delight. It works by freezing and aerating the base at the same time, creating that creamy texture we all love.

There are several types of ice cream makers, each with its own benefits and quirks. Let's break them down:

1. Compressor Ice Cream Makers (Built-In Freezer)

These are the top-tier machines used by many professionals and serious home ice cream makers. Compressor models have a built-in refrigeration unit that freezes the mixture as it churns—no pre-freezing necessary.



✓ Pros:

- No need to pre-freeze a bowl
- Can make multiple batches in a row
- Typically has better temperature control
- Great for experimenting with back-to-back recipes

✗ Cons:

- Bulky and heavy
- Higher cost (\$250–\$800+)
- Requires countertop space and regular cleaning

Best For: Frequent makers, experimenting with custom flavors, or aspiring pros.

2. Freezer Bowl Ice Cream Makers

These machines use a double-insulated bowl that you must pre-freeze for at least 12–24 hours before churning. The frozen bowl helps freeze the mixture while the machine churns.

✓ Pros:

- Budget-friendly (\$50–\$150)
- Compact and easy to store
- Great for beginners or occasional use



✗ Cons:

- You have to remember to freeze the bowl in advance
- Can only make one batch at a time (unless you have extra bowls)
- Ice cream consistency may vary with warm kitchens

Best For: Beginners, casual makers, or those with limited space.

3. Manual Hand-Crank Ice Cream Makers

These old-fashioned churners use ice and rock salt to freeze your ice cream base, while you manually crank the handle to keep things moving. Some modern versions also come with electric cranking options.

✓ Pros:

- Fun and interactive—great for kids and events
- Doesn't require electricity (great for camping or off-grid fun)
- A charming way to teach how ice cream was made historically

✗ Cons:

- Requires physical effort
- Rock salt and ice are needed for every use
- Takes more time and can be messier

Best For: Family activities, special occasions, or anyone who loves a little hands-on fun.



Bonus Option: No-Churn Ice Cream (No Machine Needed!)

If you don't have a machine, don't worry! You can still make ice cream using whipped cream and sweetened condensed milk. This “no-churn” method is ultra-easy, freezer-friendly, and ideal for quick batches.

✓ Pros:

- No special equipment needed
- Easy and quick prep
- Endless flavor variations

✗ Cons:

- Texture is denser, less airy than churned ice cream
- Not as customizable in terms of mouthfeel

Best For: First-timers, busy days, or limited kitchens.

Creamarie Tip: No matter which type of machine you choose, always follow the manufacturer's instructions carefully.

For freezer bowl models, store the bowl in your freezer at all times if possible —so it's always ready to go. And don't overfill the bowl; leave space for expansion as air is incorporated during churning.



Mixing Bowls

Use stainless steel or tempered glass bowls for mixing your ingredients. These materials help maintain cold temperatures and are durable enough for vigorous whisking.

Creamarie Tip: Chill your mixing bowl in the fridge before combining ingredients for an extra-cold base.

Measuring Cups & Spoons

Ice cream making is a craft, but also a science. Proper measurements matter, especially with fat, sugar, and mix-in ratios. Use dry measuring cups for solids, liquid measuring cups for liquids, and a full set of spoons for small amounts like salt and extracts.

Whisk

A whisk is your go-to tool for combining ingredients, dissolving sugar, and aerating your mix. For custards, it's crucial during the egg tempering process to avoid scrambling.

Creamarie Tip: A silicone-coated whisk can help protect nonstick pans during stovetop cooking.

Silicone Spatula

Essential for scraping every last drop of your mix into your machine and containers. Also great for folding in mix-ins like fruit, chocolate chips, or nuts. Creamarie Tip: Use a heat-resistant silicone spatula when cooking custards to stir evenly without scratching.

Fine Mesh Strainer

Used after cooking custard bases to remove any cooked egg bits, ensuring your ice cream is silky smooth. It's also useful for straining out spices or herbs from infused bases.

Creamarie Tip: Strain your base directly into your storage container to save time and dishes.

Reusable Storage Containers

Once your ice cream is churned, it needs to freeze and set. Use airtight, freezer-safe containers to preserve texture and prevent ice crystals. Bonus points if it's shallow and wide—it freezes faster and more evenly.

Creamarie Tip: Pre-freeze your container for 15–30 minutes before adding the churned base to minimize melt.

Ice Cream Scoop

A good scoop makes serving easier and prettier. Look for a scoop with a sturdy handle and a heat-conductive core, or a classic lever scoop for clean release.

Creamarie Tip: Dip your scoop in warm water before serving for perfect, round scoops every time.

With these tools on hand, you're fully equipped to make every recipe in this book—from classic vanilla to bold, creative flavors. But tools are only half the equation. Now let's talk about ingredients.

Essential Ingredients You'll Need

Dairy Products

The foundation of most ice cream is dairy. Heavy cream provides richness and body, while whole milk helps balance texture. The fat content in these ingredients determines the creaminess of your final product.

Creamarie Tip: Always use full-fat dairy for the smoothest results. Avoid low-fat milk or cream substitutes, which can make ice cream icy or thin.

Sugar

Sugar not only sweetens your ice cream—it also lowers the freezing point, keeping it soft and scoopable. Granulated sugar is the most commonly used, but other sweeteners like honey, maple syrup, or condensed milk are also featured in some recipes.

Creamarie Tip: Avoid cutting the sugar too much; it affects texture just as much as taste.

Egg Yolks (for Custards)

Egg yolks act as emulsifiers and thickeners in custard-style bases. They create a luxurious, creamy texture and help prevent ice crystals from forming.

Creamarie Tip: Temper your yolks carefully to avoid scrambling. Strain after cooking for the smoothest result.

Flavorings & Extracts

Vanilla extract is a go-to, but you can also use almond, mint, lemon, or coconut. Look for high-quality pure extracts for the best flavor impact.

Creamarie Tip: Try adding a splash of extract at the very end of cooking to preserve its aroma.

Chocolate & Cocoa

Use real chocolate bars (chopped), chocolate chips, or high-quality cocoa powder. These add bold flavor and richness to many recipes.

Creamarie Tip: For cocoa-based ice cream, bloom the powder in a small amount of hot water before mixing it into the base.

Fruits & Purees

Fresh, frozen, or cooked fruits add natural sweetness, color, and texture. Always macerate or cook your fruit slightly before folding in—it prevents icy chunks.

Creamarie Tip: Strain fruit purees if you want a smoother texture.

Mix-Ins

Cookies, brownies, nuts, candies, and sauces like caramel or fudge add layers of flavor and texture. Always fold them in after churning to maintain crunch and contrast.

Creamarie Tip: Freeze your mix-ins before adding to prevent melting your base.

Salt

Just a pinch enhances sweetness and balances your flavors. Don't skip it!

Xanthan Gum

This natural stabilizer helps prevent ice crystals and creates a smoother, creamier texture—especially helpful in dairy-free or low-sugar recipes.

Creamarie Tip: Use very sparingly—about 1/8 teaspoon per batch.

With both your tools and your ingredients ready, you're fully stocked to create ice cream that's rich, creamy, and made with love. Onward to the next step in your Creamarie Craft journey!

Quick Checklist of Essential Tools and Ingredients

Use this before you begin any recipe.

Tools to Gather:

- ☐ Ice Cream Maker
- ☐ Mixing Bowls
- ☐ Whisk
- ☐ Measuring Cups & Spoons
- ☐ Silicone Spatula
- ☐ Reusable Ice Cream Container
- ☐ Ice Cream Scoop

Ingredients to Check:

- ☐ Heavy Cream
- ☐ Whole Milk
- ☐ Granulated Sugar
- ☐ Salt
- ☐ Vanilla Extract (or bean)
- ☐ Mix-ins (based on flavor)

Churn Day Checklist:

Use this before you begin any recipe.

- ☐ Chill your base for at least 2 hours
- ☐ Freeze your ice cream maker bowl (if needed) overnight
- ☐ Clean all tools and prep work area
- ☐ Double-check your flavor add-ins
- ☐ Set timer for churning (typically 20–30 mins)
- ☐ Pre-freeze your storage container for smoother transfer
- ☐ Label your batch with flavor + date
- ☐ Store flat and airtight in the coldest part of your freezer

Creamarie Craft Process

3 Steps: Mix. Chill. Churn. (...and Magic)

At Creamarie, we believe every scoop tells a story—one of precision, play, and passion. Whether you're crafting a time-honored vanilla custard or pushing the boundaries with wild swirls and infusions, every small-batch ice cream begins with our signature artisan approach.

Custard vs No-Churn vs Like-A-Pro

While the classic custard method (using egg yolks) creates deep richness, and the no-churn method offers simplicity for beginners, Creamarie's Like-A-Pro method redefines modern indulgence: eggless, ultra-smooth, and effortlessly scoopable straight from the freezer.

This is where xanthan gum steps into the spotlight.

✨ Creamarie Secret: We use xanthan gum in our Like-A-Pro base to achieve that iconic Creamarie mouthfeel—dense yet airy, silky yet rich. It works like a charm to bind ingredients, minimize ice crystals, and create a full-bodied texture without the need for eggs.

The Four Essential Steps

Step 1: Mix

Begin with your base ingredients—whole milk, cream, sugar, and a pinch of salt. Depending on your style (custard, no-churn, or Like-A-Pro), your mixing technique will vary.

Like-A-Pro Base Tip:

Blend your milk, cream, and sugar with xanthan gum (just 0.1–0.2% of total weight) using a high-speed blender for 2 minutes. This ensures even dispersion and prevents any gum clumping.

Prep Tips:

- Use stainless steel or glass bowls for optimal hygiene and temperature control.
- Practice mise en place—having all ingredients pre-measured makes the process smoother and more enjoyable.
- For flavorings (vanilla paste, cocoa powder, extracts), bloom or blend well before combining with your dairy base.

Step 2: Cook (Only for Custards & Infusions)

If you're creating a custard or flavor-infused base, gently heat your mixture to around 170°F. Stir constantly—slow and steady wins the race. This step thickens your base and deepens your flavor.

Infusion Ideas:

- Steep crushed coffee beans for 7 minutes for a bold mocha kick.
- Simmer lavender or chamomile with lemon zest for an herbal twist.
- Add cardamom pods to cream for exotic warmth.

Strain after infusing to keep the base silky.

Step 3: Chill

Whether custard or Like-A-Pro, every base must chill fully before churning. Cold base = creamier ice cream and better overrun (air incorporation). Chill for at least 4 hours, preferably overnight.

Creamarie Chilling Tip:

Use an ice bath for a quick chill down. This helps retain flavor integrity and speeds up your production time.

Step 4: Churn & Freeze

Transfer your chilled base into an ice cream maker. As it churns, watch it transform—air lifts the cream, structure forms, and magic happens.

Swirl & Mix-In Timing:

- Add crunchy mix-ins (like pretzel bits or cookie crumble) during churning for even distribution.
- Fold in ribbons of jam, fudge, or swirl sauces after churning but before freezing for beautiful marbled layers.

Freezing Tip:

Freeze in a shallow, airtight container. Press parchment or wax paper against the surface to prevent freezer burn.

Creamarie's Like-A-Pro Textural Science

Xanthan gum gives Like-A-Pro ice cream that melt-in-your-mouth, shop-quality finish without eggs or stabilizer blends. It mimics the body of egg yolks, preventing iciness and improving scoopability—even weeks later.

“It’s not just ice cream. It’s Creamarie ice cream—where science meets soul.”

How to Know It’s Ready

- Soft-serve texture with body and lift.
- Paddle leaves distinct tracks.
- Doesn’t slosh or sink in the bowl.
- Tastes irresistible (you must taste it!).

Once you’ve mastered these four essential steps—refined and elevated the Creamarie way—you’ll unlock unlimited flavor possibilities.

From bright fruit fusions to nostalgic childhood favorites, your next masterpiece is just a churn away.

Let’s churn something magical.

Recipe Foundations - Bases

These are your go-to recipes — the base for nearly every scoop of joy you'll ever create. Each one is designed to be beginner-friendly, delicious, and adaptable.

Cream Base

Ingredients:

- 1 ½ cup heavy whipping cream
- 1 ½ cup half and half
- ½ cup sugar
- 2 Tbsp corn syrup
- 1 Tbsp dry milk
- ½ tsp xanthan gum
- ½ tsp salt

Instructions:

1. Combine sugar, xanthan gum, salt, and dry milk powder in a saucepan and mix really well for 30 seconds to a minute. You want the xanthan gum to be well distributed amongst the dry ingredients.
2. Over medium heat whisk in the half and half.
3. Next add the corn syrup and mix. Making sure that the dry ingredients are dissolved into the liquid.
4. Take the pan off the heat and add the cream, whisking to combine.
5. Store in an airtight container and refrigerate until very cold or preferably overnight.

Brown Sugar Base

Ingredients:

- 1 ½ cup heavy whipping cream
- 1 ½ cup half and half
- ¼ cup white sugar
- ¼ cup brown sugar
- 2 Tbsp corn syrup
- 1 Tbsp dry milk
- ½ tsp xanthan gum
- ½ tsp salt

Instructions:

1. Combine sugars, xanthan gum, salt, and corn syrup in a saucepan.
2. Stirring until everything looks wet.
3. On low heat slowly add half and half. Stir until sugar is dissolved. Do not boil.
4. Take the pan off the heat and add the cream, whisk to combine.
5. Store in an airtight container and refrigerate until very cold or preferably overnight.

Coconut Base

Ingredients:

- 3 ¼ cups coconut cream (Aroy-d brand in box)
- ¾ cup white sugar
- ½ tsp xanthan gum
- ½ tsp salt
- ¾ cup corn syrup

(makes 4 cups)

Instructions:

1. In a saucepan whisk together the sugar, xanthan gum, and salt.
2. Add the corn syrup and give the mix a little stir.
3. Put the saucepan over a low heat and slowly add the coconut cream, whisking constantly so the sugar is dissolved.
4. Once the sugar is dissolved, take the pan off the heat and stir in the toasted coconut.
5. Put the base in a container and refrigerate it for at least 6 hours.

Ice Cream Flavor Recipes

Welcome to the heart of the Creamarie experience—where flavor takes center stage and imagination runs wild. In this chapter, you'll find a curated collection of our signature ice cream recipes, each crafted to celebrate texture, balance, and pure joy.

Whether you're drawn to timeless classics like vanilla bean or ready to experiment with floral infusions, crunchy mix-ins, or rich ribbons of sauce, every recipe is designed to guide you through the art of flavor creation the Creamarie way. These aren't just recipes—they're invitations to explore, to taste, and to churn your own magic.

Vanilla Ice Cream

Ingredients:

- 3 ½ cups cream base
- 1 Tbsp vanilla extract

Instructions:

1. In a bowl combine cream base and vanilla extract, whisk to combine.
2. Pour into your ice cream maker and churn. Churn until the mix starts to look solid and firm. It's ready when a spoon is pressed across the top and it should leave an impression without collapsing for just a second.
3. Turn off the machine and remove the dasher.
4. Fill the ice cream container.
5. Cover and freeze for 8 hours or overnight.

Chocolate Ice Cream

Ingredients:

- 3 ½ cups cream base
- 1 Tbsp Cocoa Powder
- 2 Tbsp water
- 2 oz Baker's semi-sweet chocolate
- 1 tsp vanilla extract

Instructions:

Chocolate Mix:

- Chop 2 oz of Baker's semi-sweet chocolate in the chunks and place in a saucepan and set aside.
- In a small bowl combine 1 Tbsp cocoa powder and 2 Tbsp water to make a slurry. Mix until no lumps remain.
- Add slurry to saucepan and turn heat to low. Whisk the mixture until it is all combined and smooth. Be careful not to burn the chocolate.
- As soon as it is smooth, take it off the heat and pour into a medium sized clean bowl.

Ice Cream:

- In the medium bowl with chocolate in it, add the vanilla extract and whisk to combine.
- Add the cream base to the chocolate mix and whisk to fully combine.
- Pour into the ice cream maker and churn. Churn until the mix starts to look solid and firm. It's ready when a spoon is pressed across the top and it should leave an impression without collapsing for just a second.
- Turn off the machine and remove the dasher.
- Fill the ice cream container.
- Cover and freeze for 8 hours or overnight.

Strawberry Ice Cream

Ingredients:

- 3 ½ cups cream base
- 1 tsp vanilla extract
- 1 lb strawberries
- 1 Tbsp white sugar
- 2 Tbsp water

Instructions:

Strawberry Reduction

- Wash and hull the strawberries.
- Put strawberries, sugar and water in a saucepan over medium heat, stirring occasionally until the mixture starts to bubble and thicken.
- Reduce the heat to low and let the mixture simmer until the mixture is reduced and water is evaporated, stirring occasionally so the bottom doesn't burn.
- Use an immersion blender to puree the remaining berries.
- Once pureed, pour in an airtight container and let cool in the fridge.
- Makes about 1 cup.

Ice Cream

- In a bowl combine cream base, vanilla, and 1 cup strawberry reduction.
- Pour into the ice cream maker and churn. Churn until the mix starts to look solid and firm. It's ready when a spoon is pressed across the top and it should leave an impression without collapsing for just a second.
- Turn off the machine and remove the dasher.
- Fill the ice cream container.
- Cover and freeze for 8 hours or overnight.

Snickerdoodle Dough Ice Cream

Ingredients:

- 3 ½ cups brown sugar base
- 1 tsp vanilla extract
- 1 tsp cinnamon
- Cookie dough
 - ½ cup flour
 - 4 Tbsp softened butter
 - ¼ cup white sugar
 - ½ tsp salt
 - 2 Tbsp heavy cream
 - 1 tsp vanilla extract
 - 2 Tbsp white sugar
 - 1 tsp cinnamon

Snickerdoodle Dough Ice Cream

Instructions:

Cookie Dough

1. Preheat the oven to 350°F.
2. Line a baking sheet with parchment paper and add ½ cup flour on top.
3. Bake the flour for 5 minutes (this will kill any bacteria in the flour).
4. Set aside to cool.
5. In a bowl combine 4 Tbsp softened butter, sugars and salt. Cream together with a hand mixture.
6. Next add heavy cream and vanilla extract, cream to combine.
7. Add flour to the bowl and mix until combined.
8. Line a baking sheet with parchment paper, spread cookie dough in a single layer.
9. In a small bowl mix 2 Tbsp sugar and 1 tsp cinnamon and sprinkle over cookie dough.
10. Put cookie dough in the freezer to firm up.
11. When ready to use, chop dough into small pieces and add to the ice cream.

Ice Cream

- In a bowl combine the brown sugar cream base, cinnamon, and vanilla extract. Mix until well incorporated.
- Pour into the ice cream machine and churn. Churn until the mix starts to look solid and firm. It's ready when a spoon is pressed across the top and it should leave an impression without collapsing for just a second.
- Turn off the machine and remove the dasher.
- Add cookie dough pieces and mix with a rubber spatula.
- Add ice cream to the ice cream container.
- Cover and store in the freezer for 8 hours or overnight.

Rum Raisin Ice Cream

Ingredients:

- Custard Base
 - 3 egg yolks
 - 1 ½ cup heavy whipping cream
 - 1 ½ cup half and half
 - ½ cup sugar
 - 2 Tbsp corn syrup
 - 1 Tbsp dry milk
 - ½ tsp xanthan gum
 - ½ tsp salt
- 1 cup roughly chopped raisins
- ¾ cup water
- 3 tsp rum extract
- 1 tsp vanilla bean paste

Rum Raisin Ice Cream

Instructions:

Custard Base

1. Separate the egg whites from the yolks and put the yolks in a pot.
2. Combine sugar, xanthan gum, salt, and dry milk powder with the egg yolks and whisk so the mixture is smooth.
3. Add 1 ½ cup half and half, whisk until smooth then add 2 Tbsp corn syrup.
4. Put the pot on the stove over medium heat whisk continually until the mixture is steamy and coats the back of a spoon.
5. Take the pan off the heat and add the cream, whisking to combine.
6. Store in an airtight container and refrigerate until very cold or preferably overnight.

Rum Raisins

1. Prepare your raisins by roughly chopping them, put them aside until ready to soak.
2. In a pot over medium heat add the water and 2 tsp rum extract. Bring to a boil then take off the heat.
3. Add the chopped raisin, cover and let them steep for 30 minutes.
4. Drain the raisins and put them aside until ready until ready to use.

Ice Cream

1. Pour the cold custard base into the ice cream machine and add 1 tsp rum extract and 1 tsp vanilla bean paste, churn. Churn until the mix starts to look solid and firm. It's ready when a spoon is pressed across the top and it should leave an impression without collapsing for just a second.
2. In the last 30 seconds of churning add the rum raisins.
3. Turn off the machine and remove the dasher.
4. Add ice cream to the ice cream container.
5. Cover and store in the freezer for 8 hours or overnight.

Cherry Goat Ice Cream

Ingredients:

- 3 ½ cup cream base
- 4 oz softened goat cheese
- 11 oz store bought tart cherry jam

Instructions:

Ice Cream

1. In a bowl combine softened goat cheese and a little bit of cream base; blend with an immersion blender or hand mixer. Add all the base and blitz until the mixture is creamy and there are no lumps.
2. Pour into your ice cream maker and churn. Churn until the mix starts to look solid and firm. It's ready when a spoon is pressed across the top and it should leave an impression without collapsing for just a second.
3. In a separate bowl strain the cherry jam through a fine mesh sieve to remove any pulp.
4. When the ice cream is done churning, turn off the machine and remove the dasher.
5. Layer an ice cream container with ice cream and cherry jam until you reach the top then give it a little swirl.
6. Cover and freeze for 8 hours or overnight.

Peppermint Oreo Ice Cream

Ingredients:

- 3 1/2 cups cream base
- 1 dropper of peppermint oil or ½ tsp peppermint extract
- 14 oreos
- Crushed and sieved candy canes

Instructions:

1. In a bowl combine cream base and peppermint oil, whisk to combine.
2. Pour into your ice cream maker and churn. Churn until the mix starts to look solid and firm. It's ready when a spoon is pressed across the top and it should leave an impression without collapsing for just a second.
3. Place the oreos in a bag and with a rolling pin smash them to your desired size. Set aside until ready to use.
4. In a food processor, add the candy canes and blitz until you have small pieces. Put the candy canes in a sieve and strain out the powder and sugar.
5. When the ice cream is ready, turn off the machine and remove the dasher.
6. Mix in the oreos and candy cane pieces.
7. Fill the ice cream container and sprinkle a few oreos and candy canes on top.
8. Cover and freeze for 8 hours or overnight.

Key Lime Pie Ice Cream

Ingredients:

- 3 ½ cup cream base
- 1 tsp vanilla extract
- 1 cup Graham Cracker crumbs (12 squares)
- Key Lime Curd
 - 2 egg yolks
 - 1 cup sugar
 - ½ cup corn syrup
 - Lime zest (2 limes)
 - Lime juice (5 limes)
 - 1 stick cubed butter

Instructions:

Key Lime Curd

1. Separate the egg yolks from the whites and put them in a pot.
2. Add the sugar and corn syrup and whisk until the mixture is smooth.
3. Next add the lime zest and juice, whisk.
4. Put your pot on the stove over medium heat and whisk constantly, about 7-10 minutes.
5. It's done when it's thickened and bubbly and foamy.
6. Take the pot off the heat and add one cube of butter at a time, whisking until melted and adding another.
7. Once the butter is melted, strain the curd through a fine mesh strainer to catch the lime zest. (Optional)
8. Cover the curd with plastic wrap pressing it down onto the curd so no film forms on the curd. Let it cool on the counter or fridge until ready to use. (If it is too cold when you add it to the ice cream, microwave it for 30 seconds max! Then stir it with a spoon to loosen it up).

Key Lime Pie Ice Cream

Instructions:

Graham Cracker Crumbs

1. Pulse graham crackers in a blender or food processor until fine.

Ice Cream

1. In a bowl combine cream base, vanilla, and almost all the graham cracker crumbs. Pour into the ice cream maker and churn.
2. Churn until the mix starts to look solid and firm. It's ready when a spoon is pressed across the top and it should leave an impression without collapsing for just a second.
3. Turn off the machine and remove the dasher.
4. Layer key lime curd then ice cream into an ice cream container. When it is filled give the ice cream a little stir with a spoon to swirl the layers.
5. Sprinkle the remaining graham cracker crumbs on the top.
6. Cover and store in the freezer for 8 hours or overnight.

Hot Cocoa Ice Cream

Ingredients:

- 3 ½ cups cream base
- 1 Tbsp Cocoa Powder
- 2 Tbsp water
- 2 oz Baker's semi-sweet chocolate
- 7 oz marshmallow cream
- 4 oz Baker's semi-sweet chocolate
- 1 tsp oil

Instructions:

Chocolate Mix

1. Chop 2 oz of Baker's semi-sweet chocolate in the chunks and place in a saucepan and set aside.
2. In a small bowl combine 1 Tbsp cocoa powder and 2 Tbsp water to make a slurry. Mix until no lumps remain.
3. Add slurry to saucepan and turn heat to low. Whisk the mixture until it is all combined and smooth. Be careful not to burn the chocolate.
4. As soon as it is smooth, take it off the heat and pour into a medium sized clean bowl.

Hot Cocoa Ice Cream

Instructions:

Ice Cream

1. In a medium bowl with chocolate in it add the cream base slowly and whisk constantly to fully combine.
2. Pour into the ice cream maker and churn. Churn until the mix starts to look solid and firm. It's ready when a spoon is pressed across the top and it should leave an impression without collapsing for just a second.
3. Meanwhile, chop the 4oz Baker's chocolate bar into small pieces. Add it to a microwave safe bowl and add 1 tsp oil.
4. microwave for 30 second segments, stirring in between each segment until smooth.
5. While the ice cream is churning add a few spoonfuls of marshmallow cream.
6. During the last minute add the melted chocolate in a steady stream to create the flecking.
7. Turn off the machine and remove the dasher.
8. Layer the ice cream container with ice cream and more marshmallow cream.
9. Cover and freeze for 8 hours or overnight.

Goosey Butter Cake Ice Cream

Ingredients:

Cake

- Yellow cake mix box
- 1 egg
- 1 stick melted butter
- 1 8 oz softened cream cheese
- 2 eggs
- 1 tsp vanilla extract
- 1 tsp almond extract
- 1 stick melted butter
- 16 oz powdered sugar

Ice cream

- 3 ½ cup cream base
- 1 tsp vanilla extract
- 1 tsp almond extract

Goosey Butter Cake Ice Cream

Instructions:

Cake

1. Preheat the oven to 350°F.
2. Combine the cake mix, 1 egg, and 1 stick melted butter; mix well with a hand mixer.
3. Pat mixture into a lightly greased 9x13 baking pan.
4. In a separate bowl beat the softened cream cheese until smooth.
5. Add 2 eggs, vanilla and almond extracts, and 1 stick melted butter; beat until smooth.
6. Next add the powdered sugar and mix well so there are no lumps.
7. Spread over the cake batter and bake for 40-50 minutes. (The center should be a little gooey.)
8. Cool before cutting and putting in ice cream.

Ice cream

1. In a bowl combine cream base, vanilla and almond extracts, whisk to combine.
2. Pour into your ice cream maker and churn. Churn until the mix starts to look solid and firm. It's ready when a spoon is pressed across the top and it should leave an impression without collapsing for just a second.
3. Turn off the machine and remove the dasher.
4. Add cake pieces and mix by hand.
5. Fill the ice cream container.
6. Cover and freeze for 8 hours or overnight.

Biscoff Eggnog Ice Cream

Ingredients:

- Custard Base
 - 3 egg yolks
 - 1 ½ cup heavy whipping cream
 - 1 ½ cup half and half
 - ½ cup sugar
 - 2 Tbsp corn syrup
 - 1 Tbsp dry milk
 - ½ tsp xanthan gum
 - ½ tsp salt
- 1-3 tsp rum extract
- 12 biscoff cookies (smashed)

Biscoff Eggnog Ice Cream

Instructions:

Custard Base

1. Separate the egg whites from the yolks and put the yolks in a pot.
2. Combine sugar, xanthan gum, salt, and dry milk powder with the egg yolks and whisk so the mixture is smooth.
3. Add 1 ½ cup half and half, whisk until smooth then add 2 Tbsp corn syrup.
4. Put the pot on the stove over medium heat whisk continually until the mixture is steamy and coats the back of a spoon.
5. Take the pan off the heat and add the cream, whisking to combine.
6. Store in an airtight container and refrigerate until very cold or preferably overnight.

Ice Cream

1. Pour the cold custard base into the ice cream machine and add rum extract and churn. Churn until the mix starts to look solid and firm. It's ready when a spoon is pressed across the top and it should leave an impression without collapsing for just a second.
2. While the ice cream is churning, put the cookies in a gallon ziplock bag and smash them to your desired size.
3. In the last 30 seconds of churning add the cookies.
4. Turn off the machine and remove the dasher.
5. Add ice cream to the ice cream container.
6. Cover and store in the freezer for 8 hours or overnight.

Almond Joy Ice Cream

Ingredients:

- 3 ½ cups coconut cream base
- 1 tsp Coconut extract
- ⅓ cup Salted roasted chopped almonds
- 2 oz Baker's semi-sweet chocolate (melted)
- 2 tsp water
- Coconut filling
 - 1 ¼ cup sweetened coconut
 - ¼ cup sweetened condensed milk
 - ½ tsp vanilla

Almond Joy Ice Cream

Instructions:

Coconut filling:

1. In a bowl combine sweetened coconut, condensed milk and vanilla, stir together until the coconut looks all wet.
2. Store in an airtight container. No need to refrigerate.

Ice Cream:

1. Chop the 2 oz Baker's chocolate and melt it on the stove with 2 tsp of water. Stir until smooth.
2. In a separate bowl combine melted chocolate and coconut extract, stir until combined.
3. Add a little of the coconut base to the chocolate and coconut at a time and whisk so the chocolate is evenly distributed throughout.
4. Pour into the ice cream maker and churn. Churn until the mix starts to look solid and firm. It's ready when a spoon is pressed across the top and it should leave an impression without collapsing for just a second.
5. During the last minute of churning add half of the coconut filling so the coconut can disperse through the ice cream.
6. Turn off the machine and remove the dasher.
7. Layer ice cream and chopped almonds in the ice cream container.
8. Cover and freeze for 8 hours or overnight.

Banana Puddin' Ice Cream

Ingredients:

- 3 ½ cups brown sugar cream base
 - 1 ½ cup heavy whipping cream
 - 1 ½ cup half and half
 - ¼ cup white sugar
 - ¼ cup brown sugar
 - 2 Tbsp corn syrup
 - 1 Tbsp dry milk
 - ½ tsp xanthan gum
 - ½ tsp salt
- 2 ripe bananas (lots of dark spots)
- 2 tsp lemon juice
- 1 tsp vanilla extract
- 1 cup Nilla Wafer crumbs

Banana Puddin' Ice Cream

Instructions:

Brown Sugar Cream Base:

1. Combine sugar, xanthan gum, salt, and corn syrup in a saucepan. Stirring until everything looks wet.
2. On low heat slowly add half and half. Stir until sugar is dissolved. Do not boil.
3. Take the pan off the heat and add the cream, whisk to combine.
4. Store in a container that holds 3 ½ cups and refrigerate for at least 6 hours.

Banana Puree:

1. In a blender or food processor combine bananas and lemon juice and puree.

Nilla Wafer Crumbs:

1. In a blender or food processor pulse 1 cup nilla wafers. (We are going for texture here; we don't want powdered wafers. Small and medium size pieces are what we want.)

Ice Cream:

1. In a bowl combine cream base, banana puree, and vanilla whisk until well combined.
2. Pour into the ice cream maker and churn. Churn until the mix starts to look solid and firm. It's ready when a spoon is pressed across the top and it should leave an impression without collapsing for just a second.
3. Turn off the machine and remove the dasher.
4. Add Nilla Wafer crumbs right into the ice cream bowl and mix. (Save some crumbs to add to the top of the ice cream).
5. Fill the ice cream container.
6. Cover and freeze for 8 hours or overnight.

Banana Raspberry Brownie Ice Cream

Ingredients:

- 3 ½ cup cream base
- 2 bananas
- 1 tsp vanilla extract
- 1 tsp lemon juice
- Brownie pieces (homemade or box)
- Raspberry sauce
 - 12 oz fresh raspberries
 - 1 cup sugar
 - 3 Tbsp water
 - 3 Tbsp cornstarch
 - 2 tsp lemon juice

Instructions:

Brownies:

- Make your favorite brownies.
- Let it cool for several hours so it is set.
- Crumble half the pan of brownies and set aside until ready to use.

Banana Raspberry Brownie Ice Cream

Instructions:

Raspberry Sauce:

1. In a small bowl stir together water and cornstarch, set aside.
2. In a saucepan over medium-high heat, combine raspberries and sugar.
3. Give the mixture a stir.
4. As it heats the raspberries will break down and begin to juice.
5. Cook the raspberries for several minutes until it's boiling.
6. Once it's boiling, add the water and cornstarch mixture and stir.
7. Let it boil for a few minutes. You will start to see it thicken.
8. Take the pan off the heat and let the raspberry mixture cool for about 30 minutes in the pan.
9. Transfer it to a container and store in the fridge until ready to use.

Banana Puree:

1. In a blender or food processor combine bananas and lemon juice, puree.

Ice Cream:

1. Combine cream base, banana puree, and vanilla in a bowl and whisk until well combined.
2. Pour into the ice cream maker and churn. Churn until the mix starts to look solid and firm. It's ready when a spoon is pressed across the top and it should leave an impression without collapsing.
3. Turn off the machine and remove the dasher.
4. Fill the ice cream container by layering ice cream, raspberry sauce (give it a little stir), add brownie pieces and press them into the ice cream. Continue layering until the container is full.
5. Cover and freeze for 8 hours or overnight.

Biscoff Ice Cream

Ingredients:

- 3 ½ cups cream base
- 1 cup Biscoff cookie butter
- 1 cup Biscoff cookie crumbs (16 cookies)
- 1 tsp vanilla extract

Instructions:

Biscoff Cookie Crumbs:

1. In a blender or food processor pulse biscoff cookies until you have one cup of crumbs, set aside.

Pourable Biscoff Cookie Butter:

1. Put 1 cup cookie butter in a microwave safe bowl and microwave in 30 second increments, stirring in between start times. (Butter should not be completely melted, just soft enough to pour.)

Ice Cream:

1. Combine cream base, vanilla, and ¼ cup pourable cookie butter in a bowl, whisk until well combined.
2. Pour into the ice cream maker and churn. Churn until the mix starts to look solid and firm. It's ready when a spoon is pressed across the top and it should leave an impression without collapsing for just a second.
3. Turn off the machine and remove the dasher.
4. Layer ice cream, cookie crumbs, and the remaining ¾ cup pourable cookie butter into an ice cream container.
5. Cover and freeze for 8 hours or overnight.

Mint Chip Ice Cream

Ingredients:

- 3 ½ cups Cream Base
- ½ tsp mint extract
- 3 drops green food coloring (optional)
- 4 oz chopped Baker's chocolate
- 1 tsp vegetable oil

Instructions:

Melting Chocolate

1. Chop 4 oz of Bakers chocolate and put it in a microwave safe bowl, add vegetable oil.
2. Microwave in 30 second increments, stirring between each set until melted.

Ice Cream

1. In a bowl combine cream base, mint extract, and food coloring if using; whisk to combine.
2. Pour into your ice cream maker and churn. Churn until the mix starts to look solid and firm. It's ready when a spoon is pressed across the top and it should leave an impression without collapsing for just a second.
3. During the last few minutes of churning, pour the melted chocolate in the ice cream in a steady stream.
4. Turn off the machine and remove the dasher.
5. Fill the ice cream container.
6. Cover and freeze for 8 hours or overnight.

Muddy Buddies Ice Cream

Ingredients:

- 3 ½ cup Cream Base
- 1 tsp vanilla extract
- 2 oz Baker's semi-sweet chocolate
- 2 tsp water
- 1 ¼ cup muddy buddies
 - 1 box Rice Chex cereal
 - 1 cup semi-sweet chocolate chips
 - ½ cup peanut butter
 - ¼ cup butter
 - 1 tsp vanilla extract
 - 1 ½ cup powdered sugar

Instructions:

Muddy Buddies:

1. Pour cereal in a large bowl or gallon ziploc bag, set aside.
2. In a microwave safe bowl combine chocolate chips, peanut butter, and butter. Microwave in 30 second intervals, stirring after each round.
3. When the mixture is melted and smooth add the vanilla and mix.
4. Pour the chocolate mixture over the cereal and gently fold to evenly coat the cereal.
5. Add powdered sugar; gently fold to evenly coat the cereal.
6. Store in an airtight container.
7. When ready to use, measure out 1 ¼ cups muddy buddies and pour them out onto a cutting board.
8. With the back of the measuring cup push down on the muddy buddies until you have small crumbs.
9. Set aside until ready to use.

Muddy Buddies Ice Cream

Instructions:

Ice Cream:

1. Chop the 2 oz Baker's chocolate and melt it on the stove with 2 tsp of water. Stir until smooth.
2. In a separate bowl combine melted chocolate and vanilla extract, stir until combined.
3. Add a little of the cream base to the chocolate and vanilla at a time and whisk so the chocolate is evenly distributed throughout.
4. Pour into your ice cream maker and churn. Churn until the mix starts to look solid and firm. It's ready when a spoon is pressed across the top and it should leave an impression without collapsing for just a second.
5. Turn off the machine and remove the dasher.
6. Sprinkle in the muddy buddies and mix by hand (same enough to sprinkle on the top).
7. Fill the ice cream container.
8. Cover and freeze for 8 hours or overnight.

Strawberry Cheesecake Ice Cream

Ingredients:

- 3 ½ cups Cream Base
- 8 oz room temperature cream cheese
- 2 tsp Vanilla extract
- Strawberry sauce
 - 1 lb washed and hulled strawberries
 - ⅔ cup sugar
 - 2 Tbsp lemon juice
 - 1 Tbsp xanthan gum (change)
 - Water
- Graham cracker crumbs
 - 8 graham crackers squares (4 sheets)
 - 3 Tbsp melted butter
 - 1 Tbsp sugar

Instructions:

Strawberry sauce

1. Wash and hull the strawberries and puree them in a blender or food processor.
2. Pour strawberries into a saucepan over medium low heat.
3. Add the sugar and lemon juice, stir.
4. In a small bowl combine the xanthan gum and water to make a slurry, mix well to get rid of lumps. Add to strawberries
5. Cook and stir occasionally until thick.
6. Transfer strawberries to a clean container and refrigerate until ready to use.

Strawberry Cheesecake Ice Cream

Instructions:

Graham Cracker Crumbs

1. In a food processor pulse crackers until you have a nice crumb.
2. Add the melted butter and sugar, pulse until everything is moist and can loosely hold together.
3. Set aside until ready to use.

Ice Cream

1. In a bowl combine softened cream cheese and vanilla, blend with an immersion blender.
2. Add a little bit of cream base at a time. Blend until the base is creamy and well incorporated.
3. Pour into your ice cream maker and churn. Churn until the mix starts to look solid and firm. It's ready when a spoon is pressed across the top and it should leave an impression without collapsing for just a second.
4. Turn off the machine and remove the dasher.
5. Mix in the graham cracker crumbs and mix by hand.
6. Layer an ice cream container with ice cream and strawberry sauce, give it a little swirl. Continue till the container is full.
7. Cover and freeze for 8 hours or overnight.

Rocky Road Ice Cream

Ingredients:

- 3 ½ cups cream base
- 1 Tbsp cocoa Powder
- 2 Tbsp water
- 2 oz Baker's semi-sweet chocolate
- ¼ cup whole almonds (chopped)
- Marshmallow cream
 - ¼ cup water
 - ¾ cup sugar
 - ¾ cup corn syrup
 - 3 egg whites
 - ½ tsp cream of tartar
 - 2 tsp vanilla extract
- ¼ cup cocoa powder
- ¼ cup water

Instructions:

Chocolate Mix:

- Chop 2 oz of Baker's semi-sweet chocolate in the chunks and place in a saucepan, set aside.
- In a small bowl combine 1 Tbsp cocoa powder and 2 Tbsp water to make a slurry. Mix until no lumps remain.
- Add slurry to saucepan and turn heat to low. Whisk the mixture until it is all combined and smooth. Be careful not to burn the chocolate.
- As soon as it is smooth, take it off the heat and pour into a medium sized clean bowl.

Rocky Road Ice Cream

Instructions:

Marshmallow Cream:

1. In a saucepan over medium heat combine water, sugar, and corn syrup. Whisk occasionally.
2. Heat the mixture until a candy thermometer reaches 240 degrees fahrenheit.
3. While the sugar mixture is heating, beat egg whites and cream of tartar with a stand mixer or hand mixer. Beat on medium high setting until soft peaks form.
4. Take sugar syrup mixture off heat when it reaches 240 degrees fahrenheit.
5. With the mixer on low, slowly pour hot sugar syrup into the soft peak egg whites.
6. When all the sugar syrup is added turn the mixer to medium high speed and whip until you have stiff peaks.
7. Add vanilla at the end and beat until incorporated.
8. The marshmallow cream will be thick and glossy.
9. Store in an airtight container for two weeks.

Ice Cream:

1. In the bowl mix cream base and chocolate.
2. Add the cream base to the chocolate mix and whisk to fully combine.
3. Pour into the ice cream maker and churn. Churn until the mix starts to look solid and firm. It's ready when a spoon is pressed across the top and it should leave an impression without collapsing for just a second.
4. Turn off the machine and remove the dasher. Layer marshmallow cream and chopped almonds into an ice cream container.
5. Cover and freeze for 8 hours or overnight.

S'mores Ice Cream

Ingredients:

- 3 ½ cup cream base
- 1 tsp vanilla extract
- 1 cup Graham Cracker crumbs (12 squares)
- Marshmallow cream
 - ¼ cup water
 - ¾ cup sugar
 - ¾ cup corn syrup
 - 2 egg whites
 - ¼ tsp cream of tartar
 - 2 tsp vanilla extract
- Fudge sauce
 - ½ cup Butter
 - ½ cup Heavy cream
 - ½ cup Sugar
 - ½ cup Cocoa powder
 - ¼ tsp Salt
 - 1 tsp vanilla extract

Instructions:

Fudge Sauce:

1. Combine sugar, cocoa powder, salt, and cream in a saucepan over medium-low heat, whisking vigorously.
2. Once the mixture is warmed through add the cubed butter a few pieces at a time. Whisk to combine and make sure the butter is completely melted.
3. Remove the pan off the heat and whisk in vanilla extract. The fudge sauce should be thick and glossy.
4. Store in a mason jar and put in the refrigerator. (Let it come to room temperature when ready to use)

S'mores Ice Cream

Instructions:

Marshmallow Cream:

1. In a saucepan over medium heat combine water, sugar, and corn syrup, whisk occasionally.
2. Heat the mixture until a candy thermometer reaches 240 degrees fahrenheit.
3. While the sugar mixture is heating, beat egg whites and cream of tartar with a stand mixer or hand mixer. Beat on medium high setting until soft peaks form.
4. Take sugar syrup mixture off heat when it reaches 240 degrees fahrenheit.
5. With the mixer on low, slowly pour hot sugar syrup into the soft peak egg whites.
6. When all the sugar syrup is added turn the mixer to medium high speed and whip until you have stiff peaks.
7. Add vanilla at the end and beat until incorporated.
8. The marshmallow cream will be thick and glossy.
9. Store in an airtight container for two weeks.

Graham Cracker Crumbs:

1. Pulse graham crackers in a blender or food processor until fine.

S'mores Ice Cream

Instructions:

Ice Cream:

1. In a bowl combine cream base, vanilla, and graham cracker crumbs. Pour into the ice cream maker and churn.
2. Add a few tablespoons of marshmallow cream and fudge sauce to the almost done churning ice cream. With a spoon help distribute the add-ins.
3. Churn until the mix starts to look solid and firm. It's ready when a spoon is pressed across the top and it should leave an impression without collapsing for just a second.
4. Turn off the machine and remove the dasher.
5. Layer ice cream, more marshmallow cream and fudge sauce into an ice cream container.
6. Give it a few mixes with each add in.
7. Cover and store in the freezer for 8 hours or overnight.

Oatmeal Cookie Dough Ice Cream

Ingredients:

- 3 ½ cup Cream Base
- 1 tsp vanilla
- ¼ tsp cinnamon
- Oatmeal cookie dough
 - ½ cup flour
 - ½ cup whole oats
 - ¼ tsp cinnamon
 - 4 Tbsp softened butter
 - ¼ cup brown sugar
 - 2 Tbsp white sugar
 - ½ tsp salt
 - 2 Tbsp heavy cream
 - 1 tsp vanilla extract

Instructions:

Cookie Dough:

1. Preheat the oven to 350 degrees fahrenheit.
2. Line a baking sheet with parchment paper and add ½ cup flour on top.
3. Bake the flour for 5 minutes (this will kill any bacteria in the flour).
4. Set aside to cool.
5. In a bowl combine 4 Tbsp softened butter, sugars and salt. Cream together with a hand mixture.
6. Next add heavy cream and vanilla extract, cream to combine.
7. Add flour and oats to the bowl and mix until combined.
8. Line a baking sheet with parchment paper, spread cookie dough in a single layer.
9. Put cookie dough in the freezer to firm up.
10. When ready to use, chop dough into small pieces and add to the ice cream.

Oat Chip Dough Ice Cream

Ingredients:

- 3 ½ cups cream base
- 1 tsp vanilla extract
- Fudge sauce
 - ½ cup Butter
 - ½ cup Heavy cream
 - ½ cup Sugar
 - ½ cup Cocoa powder
 - ¼ tsp Salt
 - 1 tsp vanilla extract
- Oat cookie dough
 - 4 Tbsp soften butter
 - 2 Tbsp White sugar
 - ¼ cup Brown sugar
 - ½ tsp salt
 - 2 Tbsp heavy cream
 - 1 tsp vanilla extract
 - ¾ cup oat flour
 - ¼ cup Chocolate chunks

Oat Chip Dough Ice Cream

Instructions:

Fudge Sauce:

1. Combine sugar, cocoa powder, salt, and cream in a saucepan over medium-low heat, whisk vigorously.
2. Once the mixture is warmed through add the cubed butter and a few pieces at a time. Whisk to combine and make sure the butter is completely melted.
3. Remove the pan off the heat and whisk in vanilla extract. The fudge sauce should be thick and glossy.
4. Store in a mason jar and put in the refrigerator. (Let it come to room temperature when ready to use)

Oat Cookie Dough:

1. Blend $\frac{3}{4}$ cup old fashioned oats in a blender or food processor until the oats become a flour consistency, set aside.
2. Chop up a chocolate bar such as Baker's Semi-Sweet chocolate or semi-sweet chocolate chips just until you have $\frac{1}{4}$ cup and set aside.
3. In a separate bowl cream butter, sugars, and salt.
4. Add heavy cream and vanilla. Mix until combined.
5. Next add oat flour, mix well.
6. Fold in chocolate chunks.

Oat Chip Dough Ice Cream

Instructions:

Line a cookie sheet with parchment paper and level cookie dough as evenly as possible. Place in the freezer. Once firm, cut the dough into cubes and store in an airtight container in the freezer until ready to use. The dough will be firm but soft. It should not be completely frozen.

Ice Cream:

1. In a bowl combine cream base and vanilla.
2. Pour into the ice cream maker and churn. Churn until the mix starts to look solid and firm. It's ready when a spoon is pressed across the top and it should leave an impression without collapsing for just a second.
3. Turn off the machine and remove the dasher.
4. Add the cookie dough chunks right into the ice cream bowl and give it a little mix.
5. Layer ice cream and fudge sauce in an ice cream container.
6. Give it a few mixes after each layer.
7. Cover and store in the freezer for 8 hours or overnight.

Mixed Berry Cobbler Ice Cream

Ingredients:

- Cobbler
 - ½ cup flour
 - ½ cup rolled oats
 - ½ cup packed brown sugar
 - ½ tsp salt
 - ¼ tsp cinnamon
 - ½ tsp vanilla extract
 - 4 Tbsp diced cold butter
- Mixed Berry Jam
 - 10 oz frozen mixed berries
 - ½ cup sugar
 - 3 Tbsp lemon juice
 - ¼ tsp xanthan gum
- 3 ½ cups cream base
- 1 tsp vanilla extract

Instructions:

Cobbler (makes 1 ¼ cups)

1. Preheat the oven to 350 degrees fahrenheit.
2. In a bowl combine dried ingredients and vanilla, mix.
3. Add dice butter and mix with a pastry cutter or forks until you see pea sized crumbs.
4. On a prepared baking sheet pour out cobbler mixture. Spread it out in a single layer and pack it together.
5. Bake for 12-15 minutes till golden brown.
6. When done, let it cool and then break it apart into small pea sized bites.
7. Store in an airtight container at room temperature.

Mixed Berry Cobbler Ice Cream

Instructions:

Mixed Berry Jam (Makes just over 10 oz)

1. Combine sugar and xanthan gum in a bowl and mix well, set aside.
2. In a saucepan add berries, sugar mix, and lemon juice over medium low heat to allow berries to break down and juice. Stir occasionally.
3. Bring to a boil over medium heat.
4. Take off the heat and puree with an immersion blender then strain out the seeds with a sieve.
5. Let cool; the jam will thicken as it cools.

Ice Cream:

1. Store in the fridge until ready to use.
2. In a bowl combine cream base and vanilla extract, whisk to combine.
3. Pour into your ice cream maker and churn. Churn until the mix starts to look solid and firm. It's ready when a spoon is pressed across the top and it should leave an impression without collapsing for just a second.
4. Turn off the machine and remove the dasher.
5. Sprinkle in the cobbler and mix by hand.
6. Layer an ice cream container with ice cream and mixed berry jam.
7. Cover and freeze for 8 hours or overnight.

Honey Peach Ice Cream

I grew up eating peaches and cream. It was and still is one of my favorite snacks when peaches are in season.

What I love most about this yummy treat is the leftover honey, cream, and peach juices at the bottom of the bowl. All of these ingredients make for a delicious finish when the peaches are gone.

Ingredients:

- 3 ½ cups cream base
- ¼ cup honey
- Peach reduction
 - 3 diced peaches
 - 3 Tbsp sugar
 - 3 Tbsp lemon juice
 - A drizzle of honey
- Store bought peach jam
 - Drizzle of honey
 - 1 tsp lemon juice

Honey Peach Ice Cream

Instructions:

Peach Reduction:

1. Peel and dice 3 peaches and combine sugar, lemon juice, and a drizzle of honey in a saucepan.
2. Stir and bring to a boil over medium heat.
3. Boil for 5 minutes and stir so the bottom doesn't burn.
4. Reduce the temperature to medium low and let the mix simmer and bubble, causing the peaches to soften and break down.
5. When most of the liquid has evaporated, take the pan off the heat and with an immersion blender puree the peaches.
6. Store in an airtight container and let cool in the fridge until ready to use.
(Makes $\frac{3}{4}$ cups)

Store Bought Peach Jam:

1. Combine peach jam with some honey and lemon juice. Stir the mixture to combine and make it smooth.

Ice Cream:

1. Combine cream base, $\frac{1}{4}$ cup honey, and peach reduction in a bowl, whisk to combine.
2. Pour into the ice cream maker and churn. Churn until the mix starts to look solid and firm. It's ready when a spoon is pressed across the top and it should leave an impression without collapsing.
3. Turn off your mixer.
4. Layer ice cream and honey peach jam in a storage container.
5. Cover and freeze for 8 hours or overnight.

Brownie Batter Ice Cream

Ingredients:

- 3 ½ cup Cream Base
- 1 cup Ghirardelli Chocolate Supreme brownie mix
- 2 Tbsp cocoa Powder
- Cooked brownies (Ghirardelli Chocolate Supreme brownie mix)

Instructions:

Brownies

1. Bake the brownie according to the directions on the box.
2. Let them cool and then crumble them up.

Brownie Mix

1. Preheat the oven to 350°F.
2. On a parchment paper lined baking sheet, spread 1 cup brownie mix.
3. Put the pan in the oven and toast the mix for 5 minutes.
4. When finished, let the mix cool.

Brownie Batter Ice Cream

Instructions:

Ice Cream

1. In a mixing bowl add the brownie mix and 2 Tbsp of cocoa powder, give it a whisk.
2. While whisking, slowly and in a steady stream pour the cream base into the brownie mix. Mix until smooth and no lumps remain. (If the mix is still a little grainy, use an immersion blender to make it smoother).
3. Pour the mix into your ice cream maker and churn. Churn until the mix starts to look solid and firm. It's ready when a spoon is pressed across the top and it should leave an impression without collapsing for just a second.
4. Turn off the machine and remove the dasher.
5. Add the crumbled brownie pieces to the ice cream. Use your own discretion, use as much or as little as you'd like; mix by hand.
6. Fill the ice cream container.
7. Cover and freeze for 8 hours or overnight.

French Toast Ice Cream

At first you may think this sounds like a strange flavor. But, it totally works. Answer these questions. “Do I think french toast?” – Yes. “Do I think butter syrup?” – Yes. “Do I like ice cream?” – Yes! Then you will like this flavor.

The french toast pieces are soft and bring a lovely texture to the ice cream; and what is french toast without butter? Our butter syrup ties this ice cream together. With each bite you’ll have to remind yourself that you’re eating ice cream and not a stack of french toast. You’ll love it.

Ingredients:

- 3 ½ cups base mix
- 1 tsp vanilla extract
- Butter syrup
 - ½ cup butter
 - 1 cup sugar
 - 2 Tbsp buttermilk powder
 - ¼ tsp salt
 - ½ cup half and half
 - 2 tsp vanilla
 - ½ tsp baking soda
- Candied bread cubes
 - 2 slices of white bread
 - ¼ cup butter
 - 2 Tbsp sugar
 - 1 tsp cinnamon

French Toast Ice Cream

Instructions:

Butter Syrup:

1. Combine sugar, buttermilk powder, and salt in a bowl and mix.
2. In a saucepan combine cubed butter and the sugar buttermilk mix on medium heat until the butter starts to melt.
3. Slowly add the half and half. Whisk until butter is all melted and sugar is dissolved.
4. Remove the pan from the heat, add vanilla and baking soda. The mixture will foam but keep mixing.
5. Store syrup in a container in the fridge so it can cool.

Candied Bread Cubes:

1. Combine sugar and cinnamon in a small bowl and set aside.
2. Slice bread into bite sized cubes.
3. Melt the butter over medium heat and add the bread. Stirring constantly to coat the bread and making sure it doesn't toast.
4. Add the cinnamon sugar and stir to coat.
5. Take the pan off the heat and put candied bread on a plate to cool.

French Toast Ice Cream

Instructions:

Ice Cream:

1. In a bowl combine cream base, 1 tsp vanilla, and 2 Tbsp butter syrup until well incorporated.
2. Pour into the ice cream maker and churn. Churn until the mix starts to look solid and firm. It's ready when a spoon is pressed across the top and it should leave an impression without collapsing for just a second.
3. Turn off your mixer and remove the dasher.
4. Add the candied bread cubes right into the ice cream bowl and mix.
(Save a few to add to the very top of the ice cream).
5. Layer the ice cream and more butter syrup in an ice cream container.
6. Cover and freeze for 8 hours or overnight.

Fluffernutter Ice Cream

Are you a peanut butter fan?

How about a marshmallow cream fan? Put these two spreads together and you get fluffernutter. A peanut butter marshmallow delight; creamy, smooth, and fluffy. And oh so beautiful to look at.

Ingredients:

- 3 ½ cups cream base
- 1 teaspoon vanilla extract
- 1 cup peanut butter
- 1 ½ cup marshmallow cream
 - ¼ cup water
 - ¾ cup sugar
 - ¾ cup corn syrup
 - 3 egg whites
 - ½ tsp cream of tartar
 - 2 tsp vanilla

Instructions:

Peanut Butter:

1. Put 1 cup peanut butter in a microwave safe bowl and heat for 30 second increments. Stirring between each increment. The peanut butter should be nice and liquidy.

Fluffernutter Ice Cream

Instructions:

Marshmallow Cream:

1. In a saucepan over medium heat combine water, sugar, and corn syrup. Whisk occasionally. Heat the mixture until a candy thermometer reaches 240 degrees fahrenheit.
2. While the sugar mixture is heating, beat egg whites and cream of tartar with a stand mixer or hand mixer. Beat on medium high setting until soft peaks form.
3. Take sugar syrup mixture off heat when it reaches 240 degrees.
4. With the mixer on low, slowly pour hot sugar syrup into the soft peak egg whites.
5. When all the sugar syrup is added turn the mixer to medium high speed and whip until you have stiff peaks.
6. Add vanilla at the end and beat until incorporated.
7. The marshmallow cream will be thick and glossy.
8. Store in an airtight container for two weeks.

Ice Cream:

1. In a bowl combine 2 Tbsp pourable peanut butter, and 1 tsp of vanilla, mix. Slowly add the cream base and whisk to combine.
2. Pour into the ice cream maker and churn. Add several tablespoons of peanut butter to the almost done churning ice cream.
3. Churn until the mix starts to look solid and firm. It's ready when a spoon is pressed across the top and it should leave an impression without collapsing for just a second.
4. Turn off the machine and remove the dasher.
5. Layer the ice cream with the remaining marshmallow cream in an ice cream container.
6. Give it a few mixes after each layer.
7. Cover and freeze for 8 hours or overnight.

Cookies N Cream Ice Cream

Ingredients:

- 3 ½ cup Cream Base
- 2 tsp Vanilla Extract
- 1 cup Oreo cookie crumbs (about ½ a sleeve)

Instructions:

Oreo Cookies Crumbs

1. Separate the oreo cookie from the cream.
2. Place the cookie in a food processor and pulse until you have the desired crumb (little, medium, or large size).
3. Measure out 1 cup, set aside until ready to use.

Ice Cream

1. In a bowl combine cream base and vanilla extract, whisk to combine.
2. Pour into your ice cream maker and churn. Churn until the mix starts to look solid and firm. It's ready when a spoon is pressed across the top and it should leave an impression without collapsing for just a second.
3. Turn off the machine and remove the dasher and pour in cookie crumbs, stir.
4. Fill the ice cream container, if desired, place an Oreo cookie on top.
5. Cover and freeze for 8 hours or overnight.

Butterbeer Ice Cream

Ingredients:

- 3 /12 cups brown sugar base
- 1 tsp butter extract
- Butterbeer sauce
 - 1 ½ cup brown sugar
 - ½ cup corn syrup
 - ⅓ cup butter
 - ⅔ cup heavy cream
 - 1 tsp salt
 - 1 tsp cider vinegar

Instructions:

Butterscotch Sauce:

1. Combine butter, corn syrup, and brown sugar in a saucepan and bring to a boil.
2. Boil until it reaches 240 F or 198 F for altitude.
3. Take off the heat and add heavy cream in a thin stream while stirring.
4. Add the salt and vinegar, stir
5. Let cool to room temperature.

Ice Cream:

1. In a bowl combine the brown sugar base, butter extract, and 2 Tbsp of butterscotch sauce.
2. Pour into the ice cream maker and churn. Churn until the mix starts to look solid and firm. It's ready when a spoon is pressed across the top and it should leave an impression without collapsing for just a second.
3. Turn off the machine and remove the dasher.
4. Layer ice cream and butterscotch sauce in an ice cream container.
5. Cover and store in the freezer for 8 hours or overnight.

Cake Batter Ice Cream

Ingredients:

- 3 ½ cup Cream Base
- ½ cup white cake mix
- 1 cup sprinkles

Instructions:

Cake Mix

1. Preheat the oven to 350 degrees fahrenheit.
2. On a parchment paper lined baking sheet, spread out ½ cup white cake mix.
3. Put the pan in the oven and toast the mix for 5 minutes.
4. When finished, let the mix cool.

Ice Cream

1. In a mixing bowl add the cake mix and break up any large clumps with a whisk.
2. While whisking, slowly and in a steady stream pour in the cream base into the mix. Mix until the mixture is smooth and no lumps remain.
3. Pour the mix into your ice cream maker and churn. Churn until the mix starts to look solid and firm. It's ready when a spoon is pressed across the top and it should leave an impression without collapsing for just a second.
4. During the last 30 seconds of churning, pour the sprinkles in the ice cream and churn.
5. Turn off the machine and remove the dasher.
6. Fill the ice cream container.
7. Cover and freeze for 8 hours or overnight.

Ice Cream Add-Ins

At Creamarie, we believe that ice cream is more than just a frozen dessert—it's a canvas for creativity. In this chapter, we unlock the secrets behind the most delightful swirls, chunks, crumbles, ribbons, and crunches that turn a scoop into a masterpiece.

Add-ins are where textures meet surprises, where buttery cookies collide with gooey sauces, and where every bite becomes an adventure. Whether you're layering in ribbons of jam, folding in handmade cookie dough, or swirling in sauces that shimmer like gold, these recipes are crafted to complement our signature bases and inspire you to dream up your own. Consider this your flavor playground—where artisan ice cream becomes unforgettable.

Strawberry Shortcake Crumble

Ingredients:

- 1 cup freeze-dried strawberries
- 1 ½ cups vanilla sandwich cookies
- 3 Tbsp melted butter

Instructions:

Blend freeze-dried strawberries and cookies into medium crumbs. Drizzle melted butter and pulse until crumbly and moist. Bake at 300°F for 10 minutes or until slightly crisp. Cool before folding into churned strawberry or vanilla ice cream.

Bittersweet Ganache Swirl

Ingredients:

- 4 oz bittersweet chocolate, chopped
- ½ cup heavy cream
- 1 Tbsp butter
- Pinch of salt

Instructions:

Heat cream to a simmer, pour over chocolate. Add butter and salt. Stir until smooth. Let cool to a pourable consistency. Swirl into churned ice cream before freezing.

Cinnamon Sugar Cookie Dough (Egg-Free)

Ingredients:

- ½ cup flour (heat treated)
- 4 Tbsp softened butter
- ¼ cup sugar
- 1 Tbsp brown sugar
- ¼ tsp cinnamon
- 1 tsp vanilla extract
- Pinch of salt
- 1-2 Tbsp milk

Instructions:

Mix all ingredients into soft dough. Freeze, then cut into mini cubes. Add during the last minute of churning or fold in afterward.

Toasted Coconut Crunch

Ingredients:

- 1 cup sweetened shredded coconut
- 1 Tbsp butter
- Pinch of sea salt

Instructions:

Toast coconut with butter and salt in a skillet over medium heat until golden and fragrant. Let cool. Adds crispness and flavor to tropical, chocolate, or caramel bases.

Butterscotch Ripple

Ingredients:

- ½ cup brown sugar
- 2 Tbsp butter
- ½ cup heavy cream
- ¼ tsp salt
- 1 tsp vanilla extract

Instructions:

Simmer sugar and butter, add cream and salt, cook until slightly thickened. Stir in vanilla. Chill before swirling into churned ice cream.

Raspberry Rose Jam

Ingredients:

- 1 cup raspberries
- $\frac{1}{3}$ cup sugar
- 1 tsp lemon juice
- $\frac{1}{2}$ tsp rose water

Instructions:

Cook raspberries, sugar, and lemon until jammy. Stir in rose water at the end. Cool, strain seeds if desired. Swirl into floral, vanilla, or chocolate ice cream.

Honeycomb Candy Crunch

Ingredients:

- $\frac{1}{2}$ cup sugar
- 2 Tbsp honey
- 1 Tbsp water
- $\frac{1}{2}$ tsp baking soda

Instructions:

Boil sugar, honey, and water to 300°F. Remove from heat and quickly whisk in baking soda. Pour onto parchment. Once cool, break into shards. Fold into churned ice cream for toffee-like texture.

Lemon Curd Swirl

Ingredients:

- 2 egg yolks
- ½ cup sugar
- ¼ cup lemon juice
- Zest of 1 lemon
- 2 Tbsp butter

Instructions:

Whisk all ingredients in a saucepan over medium-low heat until thickened. Strain and cool. Add bright, tangy flavor to vanilla, blueberry, or graham-flavored ice cream.

Candied Pecans

Ingredients:

- 1 cup pecans
- ¼ cup brown sugar
- 1 Tbsp butter
- ¼ tsp cinnamon
- Pinch of salt

Instructions:

Cook pecans in brown sugar, butter, and cinnamon over medium heat until glazed. Cool completely, then chop and fold into churned ice cream.

Fudge Flakes

Ingredients:

- 3 oz semi-sweet chocolate
- 1 tsp coconut oil

Instructions:

Melt together. Drizzle slowly into churning ice cream for fine “flake” texture à la Mint Chip.

Salted Caramel Popcorn Clusters

Ingredients:

- 2 cups plain popped popcorn
- ¼ cup caramel sauce
- Pinch of flaky sea salt

Instructions:

Drizzle caramel over popcorn and toss with salt. Let set on parchment, break into small clusters. Adds texture and whimsy to caramel or butter-based ice creams.

Apple Pie Filling

Ingredients:

- 1 apple, peeled and diced
- 2 Tbsp brown sugar
- ½ tsp cinnamon
- 1 tsp lemon juice
- 1 Tbsp butter

Instructions:

Sauté all ingredients until apples are tender and syrupy. Cool before swirling into vanilla or graham-based ice cream.

Birthday Cake Crumb

Ingredients:

- ½ cup flour (heat-treated)
- ¼ cup sugar
- 2 Tbsp butter, melted
- ¼ tsp almond extract
- 2 Tbsp rainbow sprinkles

Instructions:

Mix all together into crumbs. Bake at 300°F for 10 minutes. Fold in or layer with cake batter ice cream.

Peanut Butter Fudge Swirl

Ingredients:

- ½ cup creamy peanut butter
- 2 Tbsp butter
- 2 Tbsp powdered sugar
- Pinch of salt

Instructions:

Warm all ingredients until smooth. Cool slightly and swirl into chocolate or banana-based ice creams.

Graham Cracker Pie Crust Crumble

Ingredients:

- 1 cup crushed graham crackers
- 3 Tbsp melted butter
- 1 Tbsp brown sugar

Instructions:

Mix, press into a baking pan, bake at 350°F for 7–8 minutes. Cool, crumble, and mix into anything from key lime to cheesecake ice cream.

Storage and Serving

Making artisan ice cream is a joyful craft—but the final step is just as important: storing it properly and serving it beautifully.

The Creamarie experience doesn't stop when the machine turns off. How you freeze, scoop, and plate your creation can transform it from homemade to extraordinary.

Let's talk about the best practices for storing and serving your ice cream to preserve that dreamy texture and deliver the perfect scoop—whether in a cone, cup, bar, or sandwich.

Storing for Texture and Freshness

Once your ice cream is churned to perfection, how you freeze and store it makes all the difference between smooth, scoopable magic and icy disappointment.

Storage Best Practices

- Use airtight, freezer-safe containers: Look for shallow, flat containers that allow for even freezing. Avoid deep tubs or anything with excessive air space.
- Press parchment or plastic wrap onto the surface: This prevents air exposure and ice crystal formation, especially around the edges.
- Label each batch: Include the flavor name and date. Homemade ice cream is best when enjoyed fresh—so a quick label helps you keep track.
- Store at the back of the freezer: This helps avoid temperature fluctuations caused by frequent door openings.
- Ideal shelf life: For peak flavor and texture, enjoy within 1–2 weeks. It's safe to keep longer, but the quality may decline over time.

The Scoop on Scooping: Tools & Techniques

There's an art to the perfect scoop—it's not just about the tool, but how you use it.

Best Scooping Tools

- Classic trigger-style scoops: Great for round, uniform scoops and easy release.
- Spade scoops: Ideal for dense, custard-style ice cream and even spreading for sandwiches.
- Mini scoops: Perfect for tasting flights or ice cream parties.

Pro Tips for Perfect Scoops

- Let ice cream sit for 3–5 minutes at room temp before scooping—this softens the surface just enough.
- Dip your scoop in warm water before each scoop and wipe dry. This helps glide through frozen ice cream with less effort and keeps scoops clean and round.
- For cookie sandwiches or popsicles, freeze the scooped or shaped ice cream again for 10–15 minutes before assembly for neater results.

Cones, Cups, Pops & Sandwiches: Creative Ways to Serve

There's more than one way to enjoy a scoop of ice cream—and each one brings a different texture and experience.

At Creamarie, we love playing with format as much as flavor.

Cones

- Classic waffle or sugar cones provide a satisfying crunch.
- Pro tip: brush the inside with melted chocolate and let it set before scooping to prevent sogginess.
- Homemade cones are easier than you think—just a simple batter and a cone roller can bring a whole new level of fun.

Cups

- Great for layered sundaes or showcasing mix-ins.
- Add toppings like toasted nuts, cookie crumbles, whipped cream, or fruit compotes for elevated presentations.

Popsicles

- Use silicone molds for easy release.
- Layer different flavors, swirls, or inclusions like berries or fudge ribbons.
- Insert wooden sticks before freezing solid.

Sandwiches

- Use cookies, brownies, or even thin cake layers.
- Freeze scooped ice cream slightly before assembling to prevent melting.
- Roll edges in sprinkles, crushed nuts, or cookie crumbs for a fun finish.

Creative Serving Suggestions

- Host an Ice Cream Bar: Set out several flavors, toppings, cones, and mix-ins. Let guests build their dream scoop.
- Serve with homemade sauces: Think hot fudge, caramel swirl, or berry compote (check Chapter 7 for recipes!).
- Pair with warm baked goods: A scoop of vanilla or banana puddin' ice cream on a hot brownie or fresh peach cobbler? Pure heaven.

Storing and serving your ice cream well is the final flourish in your artisan journey. When done right, it's like sealing in a memory—of the moment it was made, the joy of creating it, and the delight of sharing it.

So whether you're scooping into a crunchy cone, layering a sundae in a glass, or biting into a fudge-drizzled sandwich, remember: every scoop tells a story. Make yours unforgettable.

Now... let's scoop and celebrate.

Common Questions

Even the most seasoned ice cream makers run into surprises now and then. From icy textures to uncooperative machines, there's a fix for just about every frozen faux pas.

Here are the most common questions and crafted our clearest, most helpful answers—so you can spend less time wondering, and more time churning joy.

“Why is my ice cream icy?”

This is one of the most common concerns. The culprit is usually too much water or not enough fat in your mix.

Possible causes & fixes:

- Fruit-heavy bases have lots of water → try reducing fruit puree or cooking it into a reduction.
- Low-fat dairy (like skim milk) → switch to whole milk or add more cream.
- Base wasn't fully chilled before churning → chill overnight.
- Machine bowl not cold enough → see next tip!

“Can I double or halve the recipes?”

Absolutely—just keep the ratios the same and adjust churning time as needed.

Things to keep in mind:

- Don't overfill your ice cream maker. Leave at least $\frac{1}{4}$ space for the ice cream to expand as it churns.
- Halving is great for test batches or small-batch creativity.
- Doubling? Chill your base in two separate containers for faster, even cooling.

“Why won’t my ice cream base freeze in the machine?”

If your mixture stays soupy in the machine, chances are your freezer bowl isn’t fully frozen or your base is too warm.

Fixes:

- Freeze your machine bowl for at least 24 hours. Give it a shake—if you hear sloshing, it’s not frozen solid.
- Chill your base in the fridge for 6–24 hours before churning.
- Use a metal bowl in an ice bath to chill faster if you’re short on time.

Creamarie Tip: Always prep your base a day before and keep your bowl in the freezer at all times if you make ice cream regularly.

“Can I use alternative sweeteners?”

Yes! Natural sweeteners work wonderfully and offer unique flavors—but they can change texture and sweetness levels.

Here’s what to know:

- Maple syrup: Adds depth and warm flavor. May soften texture slightly.
- Honey: Delicious and smooth, but can overpower delicate flavors. Use mild honey for fruity or floral bases.
- Agave: Neutral in flavor and low-glycemic, but can make the base a bit softer.
- Coconut sugar or date syrup: Work great in darker, richer flavors like chocolate or banana.

Always reduce liquids slightly to compensate for the extra moisture in syrups. And remember: liquid sweeteners don’t crystallize like sugar, which can help reduce iciness.

“What if I don’t have an ice cream maker?”

No worries! Creamarie’s Like-A-Pro style is just as good using a no-churn method.

Try this easy no-churn method:

1. Whip 2 cups heavy cream to soft peaks.
2. Fold in 1 can (14 oz) sweetened condensed milk + flavorings.
3. Add mix-ins, transfer to a freezer-safe container, and freeze overnight.

Try our no-churn vanilla, strawberry, or cookie dough base to get started!

“Why is my ice cream too soft or hard?”

“Why is my ice cream too soft?”

- Not frozen long enough (freeze for at least 6–8 hours).
- High sugar or alcohol content (great for scoopability but can prevent firming).
- Too much overrun (air whipped in) during churning.
- Didn’t add stabilizers like xanthan gum or egg yolks, which help structure and prevent melt-downs.

“Why is it too hard?”

- Very low sugar or fat content.
- Not enough air incorporated.
- Freezer set too cold (ideal storage temp is 0°F / -18°C).
- Try letting it sit out 5–10 minutes before scooping.

“Can I re-freeze melted ice cream?”

Technically yes, but it’s not recommended. Once it’s melted, the structure breaks down and ice crystals form on refreezing.

The texture becomes gritty or icy.

What to do:

- Instead, portion out your ice cream into small containers so you don’t have to thaw and refreeze large batches.
- If your ice cream gets soft in transit (like taking it to a party), serve it slightly melty—it’ll still taste great!
- Avoid using a microwave to thaw—it creates uneven melting.

“Can I make dairy-free or vegan ice cream?”

Yes! Coconut cream, oat milk, and cashew cream are great base options. Use stabilizers like xanthan gum to maintain creaminess and avoid iciness.

“Can I infuse my base with herbs or spices?”

Absolutely. Add things like lavender, mint, cardamom, or cinnamon sticks during the heating step of custard bases or simmer gently with your cream base. Let steep for 5–10 minutes, then strain.

Making artisan ice cream at home can feel like both science and magic—and questions are part of the process. With a little patience, experimentation, and the right tips, you’ll be creating flavors and textures that rival the pros.

So when in doubt, come back to this chapter for answers—and remember, the best way to learn is to keep churning and tasting. Every batch is a delicious step in your Creamarie journey.

Creamarie Club

You've mastered the cream base. You've swirled in your first jam, folded in chunks of joy, and watched your creations freeze into magic. But your artisan ice cream journey doesn't end here—in fact, it's just beginning.

Welcome to The Creamarie Club—our warm, welcoming community of ice cream makers, flavor dreamers, and home-kitchen explorers. Whether you're here for the recipes, the inspiration, or the joy of sharing your creations with others, the Club is your next step into something extra sweet.

Why Join the Creamarie Club?

Monthly Exclusive Recipes

Each month, get access to a new signature Creamarie flavor you won't find anywhere else—think Spiced Honey Fig, Maple Cornbread Crumble, or Mango Tajín Swirl. Each recipe comes with detailed instructions, prep tips, and pairing ideas.

Live Video Workshops & Seasonal Tutorials

Attend live virtual workshops where we teach techniques, seasonal specials, and behind-the-scoop insights. Ask questions in real-time, learn from fellow makers, and leave each session with something fresh to churn.

Expert Q&A + Pro Tips

Get exclusive access to our team of Creamarie experts to help you troubleshoot recipes, adjust textures, and explore custom flavors. Our private online space is your go-to kitchen companion.

Submit Your Own Flavors

Got a flavor that deserves the spotlight? Submit your original creations to be featured in our Club Collection. Members vote on their favorites, and winning flavors may be turned into full Creamarie recipes or kit add-ons.

Member Perks

- Early access to limited-edition kits, tools, and gear
- Exclusive discounts on merchandise and digital downloads
- Surprise giveaways and community flavor challenges
- First dibs on Creamarie swag

Scoop Together—Anywhere

The Creamarie Club is more than a subscription—it's a family of flavor-seekers, united by a love of craft and community. We cheer each other on, swap tips, and celebrate every delicious milestone—whether it's your first custard or your tenth flavor swirl.

Share your creations on Instagram and TikTok using #ScoopJoy and @CreamarieCo. Your scoop may be featured in our monthly roundup or inspire next month's flavor!

It's simple to join...

1. Visit www.creamarie.com/club
2. Choose your membership level—monthly or annual
3. Instantly access your members-only portal, recipes, and bonus materials

The Creamarie Club is for anyone who believes that dessert is more than a treat—it's a memory, a tradition, and a form of joy worth sharing. We created this space to help you keep exploring, experimenting, and falling in love with the art of homemade ice cream. You're not just a reader anymore—you're one of us. Let's keep churning. Together.

CREAMARIE'S

Ice Cream Recipes



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