

CREAMARIE'S

Ice Cream Recipes



a collection of artisan recipes by

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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 (if in use), 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 the lid or parchment paper 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.

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.

Optional 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.

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.

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.

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.

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.

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 whipping cream provides richness and body, while whole milk helps balance texture. The fat content in these ingredients determines the creaminess of your final product. Always use half and half for the smoothest results. Avoid low-fat milk or cream substitutes, which can make ice cream icy or thin.

Dry Milk Powder

Dry milk powder boosts the milk solids in your base without adding extra water. It enhances creaminess, improves texture, and helps reduce iciness in the finished product.

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 and brown sugar. Avoid adding or cutting the sugar too much; it affects texture just as much as taste.

Corn Syrup

Corn syrup lowers the freezing point, helping your ice cream stay smooth and scoopable—never sludgy, soupy, or rock-hard.

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.

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.

Chocolate & Cocoa

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

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.

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.

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.

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
- ☐ Half and Half
- ☐ Granulated Sugar
- ☐ Salt
- ☐ Xanthan Gum
- ☐ Dry Milk Powder
- ☐ Corn Syrup

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 10–20 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 ice cream or pushing the boundaries with wild swirls and infusions, every small-batch ice cream begins with our signature artisan approach.

Philadelphia-style ice cream is the simplest and purest form of frozen dairy—typically made without eggs or custard, blending just cream, half and half, sugar, and flavorings. It's prized for its fresh and creamy texture.

Creamarie embodies the best of this style. Our philosophy centers on taking the guesswork out of artisan ice cream by guiding makers to craft ice cream that is rich, creamy, and flavor-driven—without requiring elaborate custard techniques.

By offering easy-to-follow recipes, workshops, and kits, Creamarie champions the Philadelphia method—making it approachable for home cooks while delivering that pure dairy-forward experience in every scoop.

We use xanthan gum in our base to achieve that iconic Creamarie mouthfeel—dense, creamy, and rich.

The Four Essential Steps

Step 1: Mix

Begin with your base ingredients—half and half, cream, sugar, dry milk powder, corn syrup, and a pinch of salt. This ensures even dispersion and prevents any gum clumping.

Prep Tips:

- Use stainless steel or glass bowls for optimal hygiene and temperature control.
- Practice 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 (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 Creamarie-style, 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.

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) at the end of churning for even distribution.
- Layer in ribbons of jam, fudge, or swirl sauces while filling containers but before freezing for beautiful marbled layers.

Freezing Tip:

Freeze in a shallow, airtight container. Press parchment or wax paper against the surface, if ice cream doesn't reach the lid, to prevent freezer burn.

Creamarie's Textural Science

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

How to Know It's Ready

- Soft-serve texture with body and lift.
- Mix looks solid and firm
- 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 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.

Coconut Base

Ingredients:

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

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 coconut cream.
3. Next add the corn syrup, mix. Making sure that the dry ingredients are dissolved into the liquid.
4. Store in an airtight container and refrigerate until very cold or preferably overnight.

Custard Base

Ingredients:

- 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

Instructions:

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.

Brown Butter 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
- 1 stick of butter

Instructions:

Browned Butter:

1. In a saucepan over medium heat add butter.
2. Let the butter melt and stir occasionally.
3. It will begin to foam and the solid particles will fall to the bottom of the pan and the clarified butter will be on top.
4. When you smell a nutty fragrance and see the color of the butter has changed from yellow to brown it is done.
5. Pour the clarified butter into a container and save for another use.
6. Reserve the butter solids for the ice cream base.

Cream Base:

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 browned butter solids, 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.

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 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 or ready to experiment with 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:

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.

Ice Cream:

1. In the medium bowl with chocolate in it, add the vanilla extract and whisk to combine.
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.
5. Fill the ice cream container.
6. 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:

1. Wash and hull the strawberries.
2. Put strawberries, sugar and water in a saucepan over medium heat, stirring occasionally until the mixture starts to bubble and thicken.
3. 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.
4. Use an immersion blender to puree the remaining berries.
5. Once pureed, pour in an airtight container and let cool in the fridge.
6. Makes about 1 cup.

Ice Cream:

1. In a bowl combine cream base, vanilla, and 1 cup strawberry reduction.
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. Fill the ice cream container.
5. 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:

1. In a bowl combine the brown sugar cream base, cinnamon, and vanilla extract. Mix until well incorporated.
2. 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.
3. Turn off the machine and remove the dasher.
4. Add cookie dough pieces and mix with a rubber spatula.
5. Add ice cream to the ice cream container.
6. Cover and store in the freezer for 8 hours or overnight.

Rum Raisin Ice Cream

Ingredients:

- 3 ½ cups Custard Base
- 1 cup roughly chopped raisins
- ¾ cup water
- 3 tsp rum extract
- 1 tsp vanilla bean paste

Instructions:

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 raisins, cover and let them steep for 30 minutes.
4. Drain the raisins and put them aside 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

Goopy 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:

- 3 ½ cups Custard Base
- 1-3 tsp rum extract
- 12 biscoff cookies (smashed)

Instructions:

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 Jam:
 - 1 ¼ cup sweetened coconut
 - ¼ cup sweetened condensed milk
 - ½ tsp vanilla

Almond Joy Ice Cream

Instructions:

Coconut Jam:

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
- 2 ripe bananas (lots of dark spots)
- 2 tsp lemon juice
- 1 tsp vanilla extract
- 1 cup Nilla Wafer crumbs

Instructions:

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
 - 16 oz fresh raspberries
 - ½ cup sugar
 - 2 Tbsp water
 - 2 Tbsp cornstarch
 - 3 Tbsp lemon juice

Instructions:

Brownies:

1. Make your favorite brownies.
2. Let it cool for several hours so it is set.
3. 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, sugar, and lemons juice.
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 strain the seeds out using a fine mesh sieve.
9. Let the mixture cool 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. Add brownie pieces at the last minute of churning.
4. Turn off the machine and remove the dasher.
5. Fill the ice cream container by layering ice cream and raspberry sauce (give it a little stir). Continue layering until the container is full.
6. 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 (smash for good texture)
 - 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 fresh or frozen strawberries
 - ½ cup sugar
 - 3 Tbsp lemon juice
 - 2 Tbsp cornstarch
 - 2 Tbsp water
- Graham Cracker Crumbs
 - 8 graham crackers squares (4 sheets)
 - 3 Tbsp melted butter
 - 1 Tbsp sugar

Instructions:

Strawberry Sauce:

1. In a small bowl combine cornstarch and water, stir until smooth.
2. In a saucepan add berries, sugar, 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. Add the cornstarch slurry. Stir until thickened.
5. Puree in a blender until smooth.
6. Let cool and store in the fridge for 1 week.

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 blender combine softened, cubed cream cheese and base; blend for a minute until smooth.
2. Strain the mixture through a fine mesh sieve. Use a rubber spatula to push through any lumps.
3. Pour the base and vanilla 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. Sprinkle in the graham cracker crumbs during the last minute of churning. Turn off the machine and remove the dasher.
5. Layer the container with ice cream and strawberry sauce, give it a little swirl. Continue till the container is full.
6. 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

Instructions:

Chocolate Mix:

1. Chop 2 oz of Baker's semi-sweet chocolate in the chunks and place in a saucepan, 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.

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. 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 minute of churning add a few dollops of marshmallow cream and fudge sauce.
4. Turn off the machine and remove the dasher.
5. Layer ice cream, the rest of the marshmallow cream and fudge sauce into the container, give it a swirl.
6. 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

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
- Peach Jam (store bought):
 - 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)

Peach Jam (Store Bought):

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

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

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:

1. Preheat your oven to 300°F (150°C).
2. In a food processor, blend the freeze-dried strawberries and vanilla sandwich cookies into medium-sized crumbs.
3. Drizzle in the melted butter and pulse until the mixture becomes crumbly and slightly moist.
4. Spread the mixture evenly on a baking sheet and bake for 10 minutes, or until slightly crisp.
5. Let the crumbs cool completely.
6. Fold into churned strawberry or vanilla ice cream as a mix-in.

Salted Caramel Sauce

Ingredients:

- 1 ¼ cup heavy cream
- ½ cup corn syrup
- 1 ¼ cup sugar
- 1 cup water
- 2 Tbsp softened butter
- ½ -1 tsp salt
- 1 tsp vanilla extract (optional)

Instructions:

1. Warm the cream, corn syrup, and salt over medium heat until the cream starts to simmer. Stir to dissolve the corn syrup.
2. Take the pot off the heat and set aside.
3. In another pot add the sugar and water and put it over medium heat; swirl the pot so the water covers the sugar. Do not stir the sugar, just swirl the pot when you have the urge to stir.
4. Allow the syrup to boil. Stay close and watch the syrup change colors from clear to golden to medium amber. Be sure not to let it burn.
5. When it is a lovely amber color, take the pot from the heat and stir in the butter until it is fully melted, this will stop the cooking process.
6. Then add the warm cream in a slow stream whisking as you go. Add the vanilla if using.
7. Return the pot to a low heat and simmer until the caramel is smooth and even. (The caramel will have a liquid texture but will thicken as it cools.)
8. Pour into another container to cool at room temperature then cover and refrigerate. When ready to use just stir with a spoon no need to reheat.

Honeycomb Candy Crunch

Ingredients:

- 1 cup sugar
- $\frac{1}{3}$ cup light corn syrup
- $\frac{1}{3}$ cup water
- 2 $\frac{1}{2}$ tsp baking soda

Instructions:

1. Line an 8x8 pan with parchment paper and set aside and measure out all the ingredients.
2. In a saucepan combine sugar, corn syrup, and water; set it over medium heat.
3. Stir frequently until the mixture comes to a boil.
4. Once it starts boiling, attach your candy thermometer to the side of the pan. Let the mixture continue to boil and come to temperature, 300°F.
5. When it reaches 300°F take it off the heat and add the baking soda. It will foam, expand, and change color.
6. Pour it into the prepared pan and let it cool for at least an hour before breaking it into pieces. Store in an airtight container.

Lemon Curd Swirl

Ingredients:

- 4 egg yolks
- ½ cup lemon juice
- ⅔ cup sugar
- Zest one lemon
- 1 stick salted butter – cubed

Instructions:

1. In a small bowl, combine the sugar and lemon zest. Rub them together with your fingers until the sugar is fragrant and infused with the zest's oils.
2. Transfer the sugar-zest mixture to a medium saucepan (off heat).
3. In a separate bowl, separate the egg yolks from the whites. Discard or save the whites for another use.
4. Add the egg yolks to the saucepan with the sugar and whisk until smooth and well combined.
5. Add the lemon juice to the mixture and whisk again to incorporate.
6. Place the saucepan over low heat and cook the mixture, whisking constantly, for about 10 minutes or until it thickens. Do not let it boil.
7. Remove the pan from the heat and immediately whisk in the cubed butter until fully melted and the curd is smooth.
8. Pour the curd into an airtight container.
9. Press a piece of plastic wrap directly onto the surface of the curd to prevent a skin from forming.
10. Seal with a lid and refrigerate until fully chilled.

Buttered Pecans

Ingredients:

- 1 cup chopped pecans
- 1 Tbsp melted butter
- Pinch salt (optional)

Instructions:

1. Preheat the oven to 350°F and prepare a cookie sheet with parchment paper.
2. Melt 1 Tbsp of butter and toss with 1 cup chopped pecans; add a pinch of salt if desired.
3. Lay buttered pecans in a single layer on the baking sheet and toast for 5 minutes.
4. Cool to room temperature.

Fudge Flakes

Ingredients:

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

Instructions:

1. In a heatproof bowl, combine the semi-sweet chocolate and coconut oil.
2. Melt the mixture gently using a double boiler or in the microwave in 20–30 second intervals, stirring between each until smooth.
3. Slowly drizzle the melted chocolate mixture into churning ice cream during the last few minutes of churning to create fine “flake” textures, similar to Mint Chip.

Peanut Butter Ribbon

Ingredients:

- 1 cup creamy peanut butter
- ¼ cup coconut oil
- 1 tsp of salt

Instructions:

1. In a small saucepan, combine the peanut butter, coconut oil, and salt.
2. Warm the mixture over low heat, stirring constantly, until smooth and fully combined.
3. Remove from heat and let it cool slightly until thick but still pourable.
4. Swirl or layer into churned ice cream just before freezing to create a peanut butter ribbon effect.

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 flavor you won't find anywhere else—think Honeycomb Chocolate Chip, French Toast, and Irish Apple Cake. Each recipe comes with detailed instructions, prep tips, and pairing ideas.

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.

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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