



"NO CHURN"
PEACH
VANILLA BEAN
ICE CREAM

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"NO-CHURN" PEACH VANILLA BEAN ICE CREAM

Servings: 10

Ice cream makes fond memories. As a little girl, I remember winning free ice cream coupons for milking a cow at the annual Lyon's Dairy Festival in Tama, Iowa. Come winter, Dad would make hand-cranked ice cream the old-fashioned way taking ice off the cow's frozen water tank and mixing it with rock salt. Make your own memories with Regina's Farm Kitchen® Peach Vanilla Bean Artisan Fruit Spread and this simple recipe.

WHAT YOU NEED

1 metal loaf pan
2 tsp. Georgia honey
2 c. cold heavy whipping cream
14-oz. can sweetened condensed milk

1 tsp. kosher salt
1 jar Regina's Fam Kitchen
Peach Vanilla Bean Artisan Fruit Spread
Optional: 1 peach, Georgia-grown,
peeled and sliced



INSTRUCTIONS

In the bowl of a stand mixer, fitted with a whisk attachment, combine the heavy cream, condensed milk, sea salt and honey. Beat on high until mixture forms stiff peaks.

Mash the optional sliced, peeled peach and fold into the ice cream base.
Pour mixture into the metal loaf pan.

Swirl one jar of RFK Peach Vanilla Bean Artisan Fruit Spread into the ice cream base. (I like to drop dollops of fruit spread and cover with more ice cream base.) Cover the loaf pan with plastic wrap and freeze for six hours. Create new memories!

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