





Raspberry Ice Cream



#### Introduction

Raspberry ice cream is a delightful treat that combines the tartness of fresh raspberries with the creaminess of ice cream, creating a refreshing dessert perfect for any occasion. This recipe is straightforward and requires minimal ingredients, making it an ideal choice for both beginner and experienced home cooks. Whether you're hosting a summer barbecue or simply craving something sweet, homemade raspberry ice cream is sure to impress.

#### **Detailed Ingredients with measures**

- 2 cups fresh raspberries
- 1 cup heavy cream
- 1 cup sweetened condensed milk
- 1 teaspoon vanilla extract
- Pinch of salt

## **Prep Time**

Preparation time for raspberry ice cream is approximately 15 minutes. After blending the ingredients, it will need to chill in the freezer.

### Cook Time, Total Time, Yield

Cook time is not applicable as this recipe only requires freezing. The total time needed from prep to finish is about 4 hours, including freezing time. This recipe yields approximately 4 servings of delicious raspberry ice cream.





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# Detailed Directions and Instructions Click next page below