



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

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