



Strawberry Sensation Ice Cream



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Introduction

Cool off this summer with a delightful homemade Strawberry Sensation Ice Cream! This creamy treat features fresh strawberries and is sure to become a favorite for your family and friends.

Detailed Ingredients with measures

For the Strawberry Mixture:

2 cups fresh strawberries, hulled and sliced
1 cup granulated sugar
1 tablespoon lemon juice

For the Ice Cream Base:

2 cups heavy cream
1 cup whole milk
1 cup granulated sugar
1 tablespoon vanilla extract
Pinch of salt

Prep Time

Prep Time: 30 minutes plus chilling and freezing time

Cook Time, Total Time, Yield

Chill Time: 2 hours

Churn Time: 25-30 minutes

Final Freeze: 4 hours

Yield: About 4-6 servings

Directions

1. Prepare the Strawberry Mixture:

In a bowl, combine the sliced strawberries, 1 cup sugar, and lemon juice. Let the mixture sit for 30 minutes to allow the strawberries to release their juices and dissolve the sugar.

2. Make the Ice Cream Base:

In another bowl, whisk together the heavy cream, whole milk, 1 cup sugar, vanilla extract, and a pinch of salt until the sugar is fully dissolved.

3. Combine the Mixtures:

Add the strawberry mixture to the ice cream base and mix well until combined.

4. Chill and Freeze:

Cover the bowl and refrigerate for at least 2 hours to chill thoroughly.

5. Churn the Ice Cream:

Pour the chilled mixture into an ice cream maker and churn according to the manufacturer's instructions, usually for 25-30 minutes.

6. Freeze Again:

Transfer the churned ice cream to a freezer-safe container and freeze for at least 4 hours to firm up.

7. Serve and Enjoy:

Scoop the homemade strawberry ice cream into bowls or cones and

enjoy the fresh strawberry flavor in every creamy bite!

See also Homemade French Onion Soup

This Strawberry Sensation Ice Cream is a perfect way to celebrate summer with a refreshing and creamy dessert!

#StrawberrySensationIceCream #HomemadeDessert #SummerTreat
#CreamyDelight



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Detailed Directions and Instructions

Prepare the Strawberry Mixture:

In a bowl, combine the sliced strawberries, 1/2 cup of sugar, and lemon juice. Let the mixture sit for 30 minutes to allow the strawberries to release their juices and dissolve the sugar.

Make the Ice Cream Base:

In another bowl, whisk together the heavy cream, whole milk, 1/2 cup of sugar, vanilla extract, and a pinch of salt until the sugar is fully dissolved.

Combine the Mixtures:

Add the strawberry mixture to the ice cream base and mix well until combined.

Chill and Freeze:

Cover the bowl and refrigerate for at least 2 hours to chill thoroughly.

Churn the Ice Cream:

Pour the chilled mixture into an ice cream maker and churn according to the manufacturer's instructions, usually for 25-30 minutes.

Freeze Again:

Transfer the churned ice cream to a freezer-safe container and freeze for at least 4 hours to firm up.

Serve and Enjoy:

Scoop the homemade strawberry ice cream into bowls or cones and enjoy the fresh strawberry flavor in every creamy bite!

Notes

Timing:

Total time includes prep, chill, churn, and final freeze times.

Consistency:

Allow the ice cream to freeze for the recommended time for the best texture.

Serving:

Depending on portion sizes, the recipe yields about 4-6 servings.

Storage:

Store any leftover ice cream in a sealed container in the freezer.



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Cook Techniques

Preparing the Strawberry Mixture

To enhance the flavor of strawberries, combine sliced strawberries with sugar and lemon juice, allowing them to sit for 30 minutes. This process draws out the juices and enhances the sweetness.

See also [Pumpkin Cake](#)

Making the Ice Cream Base

Whisk the heavy cream, whole milk, sugar, vanilla extract, and a pinch of salt together until the sugar dissolves. This mixture forms the creamy foundation of the ice cream.

Chilling and Freezing

After combining the strawberry mixture with the ice cream base, chill the combined mixture in the refrigerator for at least 2 hours. This step is crucial for achieving a smooth texture.

Churning the Ice Cream

Pour the chilled mixture into an ice cream maker and churn according to the manufacturer's instructions. This typically takes around 25-30 minutes, creating a light and airy texture.

Final Freezing

Transfer the churned ice cream into a freezer-safe container. Freeze it for at least 4 hours to achieve the firm consistency desired for serving.

FAQ

Can I use frozen strawberries instead of fresh?

Yes, frozen strawberries can be used, but it's best to thaw and drain them to avoid excess moisture in the mixture.

How long does the ice cream stay fresh in the freezer?

The Strawberry Sensation Ice Cream can last about 2-3 weeks in the freezer if stored properly in an airtight container.

What can I substitute if I don't have heavy cream?

You can use half and half or a combination of milk and butter as a substitute for heavy cream, although the texture may be less creamy.

Is there a dairy-free option for this recipe?

Yes, you can substitute the heavy cream and milk with coconut cream and almond milk for a dairy-free version of the ice cream.

Can I add other flavors or mix-ins to the ice cream?

Absolutely! You can add ingredients like chocolate chips, crushed cookies, or other fruits to customize the flavor to your liking.

See also [Eggless Lemon Cupcakes](#)



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Conclusion

Homemade Strawberry Sensation Ice Cream is a delightful way to enjoy the vibrant flavors of summer. With its creamy texture and fresh strawberry taste, this ice cream is an irresistible treat that will impress your family and friends. Perfect for hot days and special gatherings, it's a simple yet sophisticated dessert that anyone can make.

Strawberry Banana Swirl

Combine the classic flavors of strawberries and bananas by adding mashed ripe bananas to the strawberry mixture before churning. This creates a deliciously fruity and creamy ice cream.

Chocolate Strawberry Delight

Incorporate chunks of chocolate fudge or chocolate chips into the strawberry ice cream base for a decadent twist. This combination will satisfy both chocolate and strawberry lovers!

Strawberry Mint Refresher

Add finely chopped fresh mint leaves to the strawberry mixture for an invigorating and refreshing flavor profile. The mint pairs wonderfully with the sweetness of strawberries.

Vanilla Strawberry Dream

For a classic dessert, layer the strawberry ice cream with homemade vanilla ice cream. Create swirls of both flavors in a bowl for a dreamy and beautiful presentation.

Strawberry Coconut Bliss

Substitute half of the milk with coconut milk in the ice cream base to give your strawberry ice cream a tropical twist. This combination adds a wonderful creaminess and unique flavor.

Berry Medley Ice Cream

Mix in other berries such as blueberries or raspberries for a mixed berry ice cream experience. This vibrant combination offers a variety of flavors and colors in every scoop.

Strawberry Cheesecake Ice Cream

Incorporate cream cheese into the ice cream base to create a cheesecake-inspired flavor. Swirl in some crushed graham crackers for added texture and taste.



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