
Amaretto Ice Cream

Adapted slightly from allrecipes.com



Servings: 8

1. Using a whisk, mix heavy cream, half-and-half, and sugar in a large bowl until sugar is dissolved. Add amaretto liqueur and both extracts.
2. Pour milk mixture into an ice cream maker and freeze according to the manufacturer's instructions until ice cream reaches 'soft-serve' consistency. Transfer ice cream to a lidded container. Freeze at least 2 hours before serving. Note: this ice cream won't ever be super-hard because of the liquor in it, so serve it as soon as you scoop it!

- 2 1/8 cups heavy whipping cream**
- 1 1/16 cups half-and-half**
- 3/4 cup granulated sugar**
- 1/3 cup amaretto**
- 3/4 teaspoon vanilla extract**
- 3/4 teaspoon almond extract**

Per Serving (excluding unknown items): 367 Calories; 27g Fat (68.2% calories from fat); 2g Protein; 26g Carbohydrate; 0g Dietary Fiber; 99mg Cholesterol; 37mg Sodium. Exchanges: 1/2 Non-Fat Milk; 5 1/2 Fat; 1 1/2 Other Carbohydrates.

Carolyn T's Blog: tastingspoons.com