

Quick Sour Cream Ice Cream

Author: A Gale Gand recipe from the Food Network

***Carolyn T's
Main Cookbook***

Servings: 8



Notes: Ideally, serve this with a sweeter-type dessert - the sourness of the sour cream does help temper the sugar.

Description: A Gale Gand recipe. Quick and Easy.

1. In a large bowl combine the sour cream and half and half. Whisk in the sugar and add the lemon juice until well combined.
2. Process in an ice cream machine, then freeze until solid.

1 pound sour cream

1 cup half and half

1 2/3 cups sugar

2 tablespoons lemon juice

Blog: Carolyn T's Blog:

<http://tastingspoons.com>

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Per Serving (excluding unknown items): 323 Calories; 15g Fat (41.7% calories from fat); 3g Protein; 46g Carbohydrate; trace Dietary Fiber; 36mg Cholesterol; 43mg Sodium. Exchanges: 0 Fruit; 1/2 Non-Fat Milk; 3 Fat; 3 Other Carbohydrates.