

Homemade Ice Cream

This simple recipe is adapted from Tonya Holcomb's recipe, featured in the cookbook *Holidays Made Nourished*. It's great as is and it's super fun to play with and add additional flavors!

Ingredients:

- *3 1/2 cups Six S Dairy Raw Cream (skimmed from the top of your milk)*
- *4 Six S Dairy Egg Yolks*
- *1/3 Cup Local Raw Honey*
- *1 Tablespoon Organic Vanilla Extract*
- *1/2 Teaspoon Redmonds Real Salt*

Steps:

- Place all ingredients into a mixing bowl
- Whisk well.
- Pour your mixture into an ice cream maker and follow the manufacturer's instructions

Fun Add In Ideas:

- 1/4 Cup Organic Raw Cacao Powder
- 1/4 Cup Organic Raw Cacao Powder + 1/4 cup Organic Peanut Butter
- 2 Cups Organic Orange Juice + 1/2 Tablespoon Organic Vanilla
- 1-2 Cups Fresh or Frozen Organic Fruit Pieces
- 2-3 Tablespoons Espresso Powder dissolved into cream
- The possibilities are endless! Let your imagination go wild!