

Homemade Peach Ice Cream

Prep: 10 minutes • Cook: 4 hours (freeze)

A luxuriously creamy churned ice cream studded with tiny bits of juicy, ripe peaches. Bright, summery sweetness meets silky dairy richness for a decadent warm-weather treat.

Ingredients

- 2 1/2 cups peaches (peeled and chopped)
- 3/4 cup sugar (divided)
- 1 1/4 cups heavy cream
- 3/4 cup whole milk
- 1 teaspoon vanilla extract
- 1/4 teaspoon salt

Instructions

1. Peel and chop the peaches.
2. In a blender, layer the chopped peaches with about half of the sugar and let sit for 30 minutes to macerate.
3. Pulse blend just until small pieces of peach remain; do not fully puree.
4. In a large bowl, whisk together the remaining sugar, heavy cream, milk, vanilla, and salt.
5. Stir in the peach-sugar mixture and refrigerate for at least 1 hour.
6. Stir the chilled mixture, then pour into an ice cream maker and churn per the manufacturer's instructions.
7. Transfer the churned ice cream to a loaf pan, cover, and freeze for at least 3 hours until firm.
8. Scoop and serve.

Tags: Dessert, Ice Cream, Peach, Summer, Frozen Dessert
