

Libbey Farm

HOMEMADE PAWPAW ICE CREAM

FOR 2 QUART ICE CREAM MAKER



INGREDIENTS:

- 1 ¼ cups pawpaw puree
- 1 teaspoon fresh lemon juice
- 1 cup sugar, divided
- 1 ½ cups whole milk
- 2 ¾ cups heavy cream
- 2 teaspoons vodka *
- 2 tablespoons Karo Light Corn Syrup

** Substitute with vanilla extract, brandy, rum, or whiskey*

DIRECTIONS:

Combine 1/3 cup sugar, pawpaw puree, and lemon juice and set aside.

In a batter bowl, whisk together whole milk and 2/3 cup sugar for 1-2 minutes.

Next, stir in heavy cream and Karo Light Corn Syrup.

Fold in the pawpaw puree until evenly distributed.

Cover the batter bowl and chill for 20-30 minutes in the refrigerator.

Prepare the ice cream maker according to its manual and have containers on hand.

When ready, slowly pour the mixture into the freezer bowl and top off with vodka.

Churn for 20-25 minutes.

Enjoy the completed batch right out of the machine for a soft-serve consistency. Otherwise, transfer the mixture to an airtight container and store in the freezer at least four hours for a solid, scoopable treat.

The ice cream is best if consumed within two months.