

Bubble Gum Ice Cream

- 2 cups Heavy cream
- 1 cup Whole milk
- 2/3 cup Sugar
- 1 tsp Vanilla
- 1 tsp Bubble gum flavoring
- 1/4 cup Chiclets
- Red food coloring



Recipe Instructions

1. In a separate mixing bowl, combine heavy cream, milk, sugar, vanilla, bubble gum flavoring and a few drops of food coloring. Whisk until well incorporated.
2. Pour mixture into Bosch ice cream mixture.
3. Layer ice and rock salt inside the mixing bowl, surrounding the ice cream mixer attachment.
4. Cover the cream maker and churn for 20 minutes, adding in the chiclets when the ice cream starts to thicken.
5. Place ice cream in freezer until desired consistency is reached.

Cookies and Cream Ice Cream

- 2 cups heavy whipping cream
- 1 cup whole milk
- 2/3 cup sugar
- 1 tsp vanilla
- 20 chocolate sandwich cookies, chopped

Recipe Instructions

1. Mix all of the ingredients, except the cookies, in a mixing bowl.
2. Pour into ice cream attachment. Place attachment in bowl of nite milk mixer
3. Layer ice and salt around the attachment.
4. Turn mixer on speed 3 and run for 20 minutes. After ice cream has slightly thickened and while mixer is running, add chopped sandwich cookies through top hole of attachment. Continue running mixer for 10 more minutes.
5. Serve as is or place ice cream in freezer for harder ice cream, if desired.



Rocky Road Ice Cream

- 1/2 cup Sugar
- 1/4 cup Brown sugar
- 1/2 cup Cocoa powder
- 2 cups Heavy cream
- 1 cup Whole milk
- 1 1/2 tsp Vanilla
- 1/2 cup Chopped almonds
- 1 cup Mini marshmallows



Recipe Instructions

1. Whisk together sugars and cocoa. Add in cream, milk, and vanilla.
2. Add almonds and marshmallows when ice cream is almost finished churning