

# i DREAM OF ice CREAM

WRITER **HANNAH AGRAN**  
RECIPES **SHAUNA SEVER**  
PHOTOGRAPHER **BLAINE MOATS**

POP QUIZ: DO YOU HAVE AN  
ICE CREAM CHURN? DO YOU USE IT?  
(DO YOU EVEN KNOW WHAT  
AN ICE CREAM CHURN LOOKS LIKE?)  
ARE YOU AND LACTOSE ON GOOD  
TERMS? DO YOU BELIEVE, IN YOUR  
HEART OF HEARTS, THAT NOTHING  
BEATS THE FUDGE-AND-CRUNCH  
LAYER OF A DAIRY QUEEN BIRTHDAY  
CAKE? GOOD NEWS! NO MATTER  
YOUR SKILL SET, WHATEVER YOUR  
FROZEN FANTASY, WE'VE GOT  
A SCOOP—OR A SLICE—FOR YOU.

## *fruity and fabulous* **RASPBERRY RIPPLE WITH OAT CRUNCH**

Every element of this recipe is homemade—the custard base, the raspberry puree, the streusel. If a Sunday morning cook-a-thon isn't your thing, check out our no-churn recipes. But if it is? You won't be disappointed.



*Friend-to-friend: You will definitely be eating these buttery brown sugar crumbles straight off the pan after baking.*



For recipes, see page 92.



*tropic wonder*  
**VEGAN COCONUT CHIP**

Yes, this churned recipe is dairy-free, but it's also a creamy, not-too-sweet delight for anyone who loves coconut.

*cocoa loco*  
**HEAVENLY HASH**

A close relative to Rocky Road, Heavenly Hash has marshmallow creme, almonds and chocolate chunks swirled into a fudgy, churned chocolate base.



**GEAR UP**

ICE CREAM CHURNS FALL IN THREE CAMPS. CHOOSE BASED ON PRICE AND YOUR DEVOTION TO THE FROZEN DESSERT ARTS.

**I WANT TO CHANNEL MY GRANDMA**

You should make your ice cream with salt, ice and a crank. (Keep in mind, today's models have an electric motor, not a hand crank.) The prices are nostalgic too, with a Hamilton Beach entry around \$35.

**I PREFER A GOLDILOCKS OPTION**

Go for a canister model (or KitchenAid's stand-mixer attachment). You have to freeze a gel-lined insert ahead, but it's easy, compact and affordable. Cuisinart's churn runs about \$50.

**I HAVE BEN AND JERRY TATTOOED ON MY ARM**

You need a compressor. It's the Cadillac experience, with built-in freezing technology so you can make ice cream on a whim. Breville and Cuisinart are good brands; expect to pay at least \$200.



*Homemade marshmallow creme is fab, but if you cheat and use a jar of fluff, we won't tell.*

*sundae best*  
**S'MORE SUNDAE**

The ice cream in this gooey, campfire-worthy extravaganza is store-bought, so you can focus your kitchen wizardry on making the amazing toppings from scratch.

*Over-caramelized graham cracker bits. If you only DIY one element, make it this one.*

*You'll see the same hot fudge on our ice cream cake. It's as versatile as it is scrumptious.*



LOOK MA,  
**NO CHURN!**

MADE BY FOLDING SWEETENED CONDENSED MILK WITH WHIPPED CREAM AND FREEZING IMMEDIATELY, NO-CHURN ICE CREAM DOES A DARN GOOD IMPRESSION OF THE REAL STUFF. YOU ONLY NEED A HANDHELD MIXER FOR THESE THREE RECIPES—AND NOT EVEN THAT, IF YOU DON'T MIND THE EXERTION OF WHISKING CREAM.

*pucker up*  
**LEMON BAR**

True to the easy no-churn spirit, this burst of summer sunshine requires no baking: Just stir in purchased lemon curd and crumbled vanilla Oreos.



*Paired with a scoop of the Peanut Brittle next door, it's full-on PB&J.*

*jam session*  
**BLUEBERRY**

Pure. Violet. Joy. The intense color comes from simmering the berries for a few minutes to release their juices.



*go nuts*  
**PEANUT BRITTLE**

If you're guilty of eating PB straight from the jar, this one's for you, made with peanut butter and crumbled peanut brittle for double the nuttiness.

take the cake  
**MINT-CHOCOLATE  
ICE CREAM CAKE**

The taste of childhood birthdays, encapsulated in one dessert. The ice cream is from the store.

The batter is quick. And that classic fudgy crunch layer?

Nailed it. To serve, just drizzle with hot fudge and pile on the whipped cream.



**CRAVING  
MORE?**

CHECK OUT OUR FAVORITE MIDWEST ICE CREAM COOKBOOKS FOR FLAVORS LIKE KEY LIME PIE, EXTRA-STRENGTH ROOT BEER, OR OLIVE OIL AND VANILLA.



**DO YOU WANT TO  
TOTALLY GEEK OUT?**

In *Hello, My Name Is Ice Cream*, Chicago pastry chef Dana Cree breaks down the science of making pro-level ice cream with lively, approachable writing.



**DO YOU LOVE PIE AS  
MUCH AS ICE CREAM?**

*Jeni's Splendid Ice Creams* features Ohioan Jeni Britton Bauer's ice creams, plus pies, cobblers and brownies that taste fabulous à la mode. (Her first book, *Jeni's Splendid Ice Cream at Home*, is great, too.)



**DOES THE IDEA OF  
MORE KITCHEN GEAR  
GIVE YOU HIVES?**

In *The Vanilla Bean Baking Book*, Minnesotan Sarah Kieffer devotes a chapter to no-churn ice creams (and you'll find even more on her blog). All you need is an electric mixer. [MWL](#)

*globe-trotter*  
**MANGO  
LASSI  
FROZEN  
YOGURT**

Inspired by the classic drink at Indian restaurants (and, conveniently, made with frozen mango), this subtly tangy churned fro-yo is laced with cardamom and gets a golden boost from turmeric.



*out of the box*  
**DIY DIP CONES**

A dip cone made with good-quality vanilla ice cream, bittersweet chocolate and salted pecans is a revelation—both nostalgic and completely new. But that's just our favorite. Pretzels? Pistachios? You do you.

*The only active  
cooking required is  
melting chocolate  
and assembling  
the cones.*



For recipes, see page 92.