

Cinnamon Peach Ice Cream

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2 pounds (about 6) whole peaches, peeled and sliced, or 2 cups peaches, frozen or canned

½ cups of sugar

¼ cups brown sugar

½ teaspoon cinnamon

2 Tablespoons of lemon juice

2 cups heavy cream

1 cup buttermilk

1 teaspoon vanilla

Directions:

If using fresh peaches: place peaches into pot of boiling water for NO MORE than 30 seconds.

Remove from boiling water and transfer to bowl filled with ice water, this prevents them from cooking. Remove from ice water and the peach skins should rub right off.

Slice peaches and put in a bowl. Combine with both granulated and brown sugar and lemon juice.

Cover and refrigerate for at least 2-3 hours or overnight if possible. (if using canned or frozen peaches use less sugar if they are preserved in a syrup or sugar).

Once peaches have been macerated, put about 1 ½ cups of the peaches in a food processor and puree. (The rest are used at the end). In a large bowl, combine the heavy cream, buttermilk, vanilla and pureed peaches. Freeze according to your ice cream makers directions.

Once ice cream has been formed, add in remaining non-pureed peach mixture and stir. For a variation, add crumbled shortbread cookies for a peach cobbler ice cream.

