

# Vanilla Ice Cream, Philadelphia-Style

*Makes about 1 quart*

## **Ingredients:**

- 3 cups heavy cream, or 2 cups heavy cream and 1 cup whole milk
- 3/4 cup sugar
- Pinch of salt
- 1 vanilla bean, split in half lengthwise
- 3/4 teaspoon vanilla extract

## **Directions:**

1. Pour 1 cup of the cream into a medium saucepan and add the sugar and salt. Scrape the seeds from the vanilla bean into the saucepan and add the pod to the pan. Warm over medium heat, stirring, until the sugar is dissolved.
2. Remove from the heat and add the remaining 2 cups of cream (or 1 cup cream and 1 cup milk) and the vanilla extract.
3. Chill the mixture thoroughly in the refrigerator. When ready to churn, remove the vanilla bean pod and then freeze the mixture in your ice cream maker according to the manufacturer's directions.

Recipe from [The Perfect Scoop](#) by David Lebovitz

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