

Orange Cream Dream



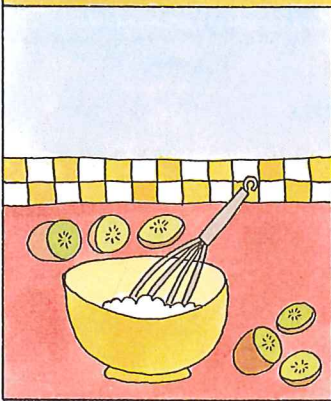
This recipe for Orange Cream Dream is easy to make and very refreshing. It brings back memories of waiting for the ice cream man on warm summer evenings.

Sweet Cream Base (pages 28–29) 2 teaspoons vanilla extract
1/3 cup frozen orange juice concentrate, thawed

1. Prepare the Sweet Cream Base. Add the juice concentrate and vanilla extract and blend.
2. Transfer the mixture to an ice cream maker and freeze following the manufacturer's instructions.

Makes generous 1 quart

Kiwi Ice Cream



Kiwi Ice Cream is one of our more exotic, subtle flavors for the true connoisseur.

6 ripe kiwis 2 large eggs
1 cup plus 2 tablespoons sugar 2 cups heavy or whipping cream

1. Peel the kiwis and mash them in a bowl until puréed. Stir 2 tablespoons sugar into the fruit, cover, and refrigerate 1 hour.
2. Whisk the eggs in a mixing bowl until light and fluffy, 1 to 2 minutes. Whisk in 1 cup sugar, a little at a time, then continue