

Plate Dream

Cherry Ice Cream Recipe – Quick & Easy

15 min Prep time	**15 min** Total time	**4** Servings
Easy Difficulty	**American** Cuisine	**Dessert** Course

Ingredients

Base

- [ ] 2 cups fresh cherries, pitted and halved
- [ ] 1 cup heavy cream
- [ ] 1 cup whole milk
- [ ] 3/4 cup granulated sugar
- [ ] 1 tsp vanilla extract
- [ ] 2 tsp fresh lemon juice
- [ ] Pinch of salt

Instructions

1. In a blender, combine cherries, sugar, lemon juice, and a pinch of salt. Blend until smooth, then let it sit for 5 minutes so the flavors meld.
2. In a chilled bowl, whisk together milk and vanilla, then slowly pour in the heavy cream while whisking until fully incorporated.
3. Gently fold the cherry puree into the cream mixture, being careful not to over-mix.
4. Transfer the blend to a shallow container, smooth the top, and place in the freezer. Every 30 minutes, stir with a fork to break up ice crystals; repeat for 2-3 hours.
5. When the ice cream is firm yet scoopable, serve immediately or transfer to an airtight jar for longer storage.

Nutrition per serving

210 kcal	3 g	24 g	12 g
Calories	Protein	Carbs	Fat

Tips & notes

- If the mixture looks watery after the first stir, it will thicken as it freezes; just keep stirring.
- For extra depth, add a splash of cherry liqueur (optional, omit for a non-alcoholic version).
- Store the ice cream in a container lined with parchment paper to prevent freezer burn.