

Frosted Fusions

Keep Cool & Fuse The Flavours

🍦 Classic Vanilla Ice Cream Recipe Card

A National Ice Cream Month essential — creamy, timeless, and perfect on its own or as a base for your favourite toppings.

Ingredients

- 500ml double cream
- 300ml whole milk
- 150g caster sugar
- 1 vanilla pod (or 2 tsp vanilla bean paste)

Method

- 1** Split the vanilla pod lengthways and scrape out the seeds. Add both seeds and pod (or paste) to a saucepan with the milk, cream, and sugar.
- 2** Gently heat until the sugar has dissolved and the mixture is steaming (don't boil).
- 3** Remove from heat and let cool fully. Chill in the fridge for at least 4 hours or overnight for the best infusion.
- 4** Remove the vanilla pod, pour into your ice cream maker, and churn until creamy and thick. Freeze for 2–3 hours for a firmer scoop.
- 5 No machine?** Pour into a freezer-safe tub, freeze, and stir every 30–60 mins for 3 hours to break up ice crystals.

Tips & Notes

- 💡 Try folding through crushed cookies, chocolate chips, or fresh berries before freezing for a personal twist.
- 💡 Add a splash of rum or bourbon for grown-up flair.
- 💡 *Storage tip:* Homemade ice cream is best enjoyed within 2 weeks for peak flavour.
- 💡 *Vanilla upgrade:* If you don't have a vanilla pod, you can use 2 tsp of high-quality vanilla extract instead.

