

# Almond Float Ice Cream



23-Aug-2024

Level: Easy

Cooking Time: 25 minutes

Serves: 8

Refrigerator & Freezing Time: 10 hours or overnight



## *Almond Ice Cream Base ingredients:*

1½ cups whole milk

½ cup white granulated sugar

½ cup sweetened condensed milk

3 cups heavy whipping cream

2 Tbsp. pure almond extract (not imitation)

## *Peach Swirl ingredients:*

3 ripe yellow peaches; discard pit, peel and discard skin, cube flesh (should yield 2 cups)

¼ cup baker's sugar (ultrafine granulated cane sugar)

½ Tbsp. fresh lemon juice

## *Other ingredient:*

8 Maraschino cherries; discard stems, quarter cherries, drain liquid/syrup

*Prepare almond ice cream base:* In a large mixing bowl, use a hand mixer on low speed to combine the whole milk, sugar, and sweetened condensed milk until the sugar is dissolved, about 1 to 2 minutes. With a spoon or silicone spatula, stir in the heavy whipping cream and pure almond extract. Transfer to a bowl with a lid. Cover and refrigerate for at least 5 hours or overnight.

*Prepare peach swirl:* In a medium saucepan, cook 2 cups cubed peaches, sugar, and lemon juice on medium-high heat for about 20 to 25 minutes, until mixture becomes thick with a jam-like consistency. Mash peaches while cooking. With a silicone spatula, press and stir peach mixture through a fine-mesh sieve to separate the peach syrup from the peach pulp. If you prefer a thicker peach swirl in your ice cream, after sieving, add the smoothed peach pulp back into the peach syrup and stir to combine. Cool peach swirl mixture completely. Cover and refrigerate for at least 5 hours or overnight.

Turn your ice cream maker on and pour the almond ice cream base into the freezer bowl (which has been placed in the freezer for at least 24 hours). Mix until thickened, for about 25 to 30 minutes. Transfer the ice cream to an airtight container, alternately drizzling the peach swirl mixture and quartered maraschino cherries in layers when adding the almond ice cream. Freeze ice cream for at least 5 hours. Remove from freezer 5 minutes before serving, to soften for easier scooping.