



The secret to being a good cook is to use great ingredients. The secret to being a great cook is to use your ingredients with love. MH

## **PEACH ICE CREAM**

serves 4

3 large ripe peaches, skinned

2 cups heavy/whipping cream

1/3 cup white sugar

Place peaches and sugar in bowl of food processor, pulse until pureed.

Pour the mixture into the freeze chamber through the opening in the view dome while the machine is running. Gradually pour in cream.

My machine took 20 minutes but every ice cream machine manufacturer is different so keep an eye on it.

When it is ready the ice cream will be at a soft serve consistency. If you like your ice cream firmer, take it out of the freezer chamber and place in a freezer safe container until you are ready to serve.

**THE LOVE:** This is only worth the calories if the peaches are delicious!