

Cuisinart Ice Cream Maker Recipes: Real Tips, Real Flavor, Real Fun

This classic vanilla ice cream recipe for Cuisinart ice cream maker is rich, creamy, and incredibly easy to make. It's the perfect beginner-friendly base you can enjoy on its own or customize with your favorite mix-ins.

Total Time: 2 hours 30 minutes **Yield:** 6 servings

INGREDIENTS

- 2 cups heavy cream
- 1 cup whole milk
- $\frac{3}{4}$ cup granulated sugar
- 1 tablespoon pure vanilla extract
- Pinch of salt
- **Optional:** Replace $\frac{1}{2}$ cup of milk with half-and-half for a creamier texture

INSTRUCTIONS

- 1 In a medium bowl, whisk together sugar, cream, milk, vanilla, and salt until the sugar completely dissolves.
- 2 Cover the bowl and refrigerate the mixture for at least 2 hours (or overnight).
- 3 Ensure your Cuisinart freezer bowl is completely frozen (no liquid movement inside).
- 4 Turn on the ice cream maker. While it's running, slowly pour in the chilled mixture.
- 5 Let it churn for 20–25 minutes until it reaches soft-serve consistency.
- 6 Enjoy immediately or transfer to an airtight container and freeze for 2 hours for a firmer scoop.

NOTES

Add crushed cookies, chocolate chips, or chopped fruit in the last 5 minutes of churning.

For a dairy-free version, substitute 2 cups full-fat coconut milk + 1 cup almond milk, and sweeten with $\frac{3}{4}$ cup maple syrup.

Store leftovers in a freezer-safe container for up to one week for best quality.

Author: alva@alvarecipes.com ⌚ *Prep Time:* 10 minutes ⌚ *Cook Time:* 0 minutes

🍰 *Category:* Dessert 📖 *Method:* Churned 🇺🇸 *Cuisine:* American ❤️ *Diet:* Vegetarian

NUTRITION

Serving Size: ½ cup **Calories:** 290 **Sugar:** 22 g **Sodium:** 30 mg **Fat:** 20 g **Saturated Fat:** 13 g
Unsaturated Fat: 6 g **Trans Fat:** 0 g **Carbohydrates:** 25 g **Fiber:** 0 g **Protein:** 3 g
Cholesterol: 65 mg

Find it online: <https://www.alvarecipes.com/cuisinart-ice-cream-maker-recipes-guide/>