



Vanilla Ice Cream

INGREDIENTS

1 cup whole milk
3/4 cup granulated sugar
Pinch of salt
2 cups heavy cream
1 tablespoon vanilla extract

DIRECTIONS

1. In the bowl of a stand mixer fitted with the whisk attachment, combine milk, sugar, and salt. Whisk on low speed until sugar is dissolved. Stir in heavy cream and vanilla. Cover and refrigerate 1 to 2 hours or overnight.
2. Pour mixture into ice cream maker and let mix until thickened, about 20 minutes. The ice cream will have a soft, creamy texture. If a firmer consistency is desired, transfer ice cream to an airtight container and place in freezer for 2 hours.