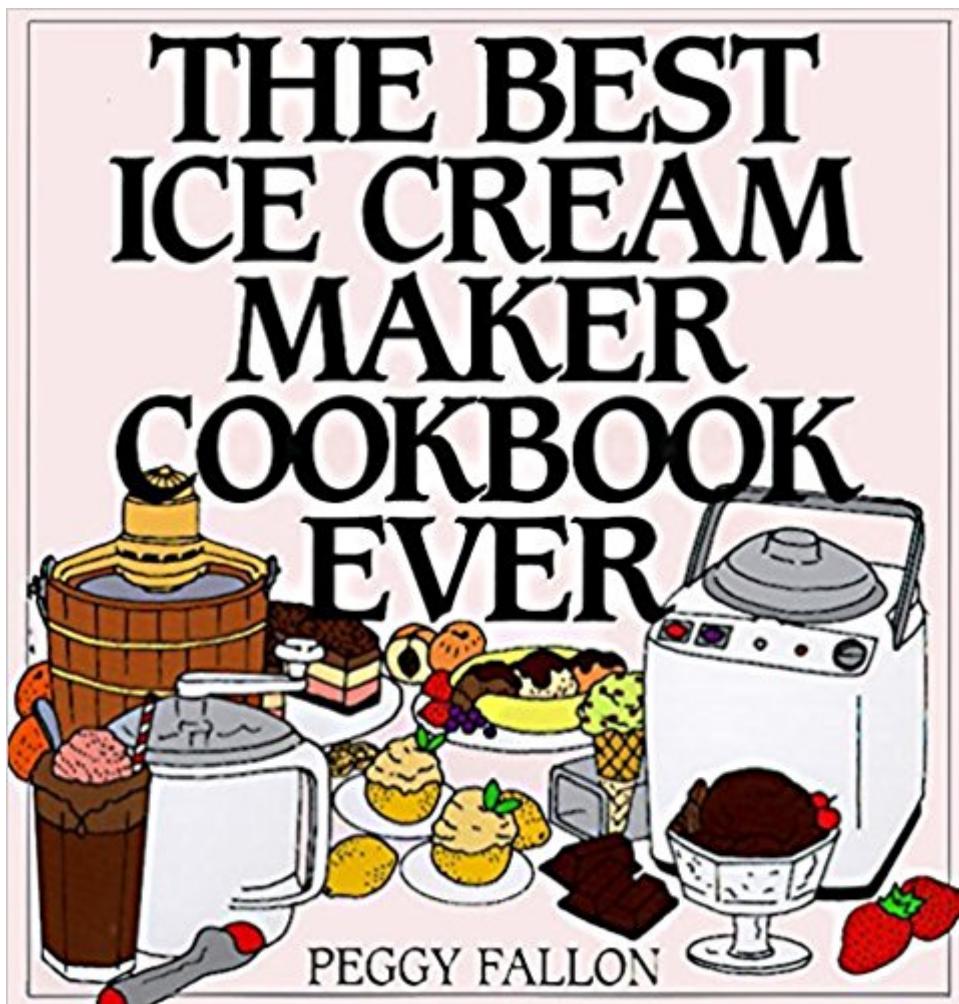


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# The Best Ice Cream Maker Cookbook Ever



## **Synopsis**

Choice is what it's all about: Choosing your favorite flavor, favorite topping or swirl-in, favorite frozen dessert. For no matter what kind of ice cream maker you own -- an inexpensive canister or a top-of-the-line electric freezer -- there's an extra special treat here for you. Exciting flavors include an assortment of vanillas of varying degrees of richness, several great chocolates, Butter Pecan, Sensational Strawberry, Peaches 'n' Cream, Utterly Peanut Butter and Double Ginger to mention only a sampling. For an extra flourish, there's a collection of ice creams with add-ons -- swirls and twirls, sauces and toppings. There is even an entire chapter of great reduced-fat light ice creams and nonfat frozen yogurts with names like Creamy Banana, Cappuccino, Date Rum and Maple Crunch. Many completely fat-free frozen delights are covered in the chapter called "Sorbets, Granitas and Other Ices." Enticing and refreshing, they come in flavors such as Kiwi-Lime, Mango Margarita, Spiced Raspberry and Strawberry Daquiri. And for showstopping, truly fabulous desserts, made completely in advance, turn to the last chapter, which contains ice cream cakes, pies and other frozen desserts.

## **Book Information**

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## **Customer Reviews**

Rum Raisin Ice Cream Makes about 1 1/2quarts This was probably the first flavor of commercially produced premium ice cream I ever tasted. Now I make it at home, using the best quality rum and, just for fun, a combination of dark and golden raisins. 3/4 cup raisins, preferably half dark and half golden (about 6 ounces) About 3/4 cup dark rum 3 cups heavy cream 1 cup half-and-half or light

cream 3/4 cup sugar 1 teaspoon vanilla extract 1. In a small nonreactive saucepan, combine the raisins with enough rum to cover. Bring to a simmer over low heat. (Watch carefully. If the alcohol gets too hot, it will ignite.) Remove from the heat and let cool. Strain the rum into a heatproof glass measuring cup and set aside. Reserve the raisins. 2. In a large bowl, combine the heavy cream and half-and-half. Gradually whisk in the sugar to blend. Whisk in the vanilla. Refrigerate, covered, until very cold, at least 3 hours or as long as 3 days. 3. Whisk the mixture to blend and pour into the canister of an ice cream maker. Freeze according to the manufacturer's directions. When the ice cream is at the soft-serve stage, add 1/3 cup of the rum and the raisins and process 1 minute longer. (Discard any remaining rum or reserve for another use.) Eat at once or transfer to a covered container and freeze up to 8 hours. ----- Raspberry

Granita Makes about 1 quart Since raspberries vary greatly in sweetness, you really do have to taste here and adjust the sugar accordingly. Other berries can be used with the same process. 1 1/2 cups (about 1/2 pound) fresh or frozen unsweetened raspberries 3/4 cup water 1/3 to 1/2 cup sugar 1 tablespoon fresh lemon juice 1. In a food processor or blender, combine the raspberries and water. Puree until smooth. Strain through a sieve into a medium bowl, pressing through as much fruit and juice as possible. Discard the seeds. 2. Add 1/3 cup sugar and the lemon juice. Stir to blend and dissolve the sugar, Taste for sweetness and add more sugar, 1 tablespoon at a time, if needed. Cover and refrigerate until very cold, at least 2 hours or as long as 3 days. 3. Stir the mixture to blend and pour into the canister of an ice cream maker, Freeze according to the manufacturer's directions. Eat at once.

Bought this to go with an ice cream maker as a gift. The whole family of the recipient LOVES the book. They make creations from this book at least twice a week. They've tried over 10 of the recipes in a short period of time and have had great success. I'd recommend this little book! It's great!

I bought the, "Best Ice Cream Maker Book Ever" and I read through it in about 20 painful minutes...I believe that Ms. Fallon has a marketable genre, if you enjoy reading the "How to Lists" which are enclosed in any kitchen appliance you purchase, embellish the stock recipes a bit, and then fail to mention actual helpful hints like using ice baths when tempering eggs when you add them to milk.. The recipes are the same recipes you can find in Ladies home journal or Family Circle. They lack imagination and to suggest in the title that this is the "best ever", is not only misleading, it's rather pompous..The Best Ice Cream Makers ever??Hummm.. Ben & Jerry, come to mind.."Ben & Jerry's, Homemade: Ice Cream & Dessert Book" is available on and is terrific. My new Favorite Ice Cream

Cookbook Guru is, David Lebovitz. His Book, "the Perfect Scoop" is also available on .. It is informative, guides you step by step, and is crystal clear as well as imaginative and has Phenomenal Formulas/Recipes, for the Pro and the novice as well..Ice Cream Making is FUN, I was bored to tears reading the Best Ever.. This is not even worthy of re-gifting, therefore I will donate my copy to the goodwill and at least the proceeds can go to a good cause..I am not usually this harsh, but having studied my craft for decades, I get a bit annoyed at titles that suggest greatness and give you mediocrity... Save your money..

Have really enjoyed this book. Great recipes, great info, well written, user friendly. Thank you!

This GREAT Ice Cream Recipe Book has hundreds of Homemade Ice Cream recipes! I haven't actually made any of them yet, but just the variety to choose from is fantastic! We bought a new White Mountain Churn and we broke it in with our old recipe we've made for years that you don't cook, and you don't use eggs, it's quick, and it's great! The secret is Eagle Brand Condensed Milk! My only problem is that we have a 6-quart freezer (1 1/2 gallons), and most of the recipes are 5 cups, 2 quarts, etc., so you have to multiply the ingredients to get 6-quarts. There are a number of recipes I can't wait to try!! On the other hand you have even smaller recipes that you can put in the refrigerator-freezer. There are also Frozen Yogurt recipes you can make in this little book as well as sauces for your frozen desserts!

This is a great book for different ice cream & topping ideas. It's a good jumping off point for the inexperienced ice cream chef & provides some inspiration for the more experienced. The biggest drawback for me is the fact that it lists only American measurements (e.g. pints. quarts. pounds & ounces) while, as an Australian, I'm accustomed to metric measurements. This means I have to convert all recipe measurements before I start. The ingredient quantities listed in the recipes are also too large for the capacity of my ice cream machine so I also have to adjust the recipe for making a smaller batch. Also some ingredients are unfamiliar & unavailable in Australia such as Peanut Butter Cups & Marshmallow Creme. It is an interesting book to have but is definitely more suited to American residents than elsewhere.

The recipes are easy to follow and the ice creams are fantastic

I've used this book several times to make ice cream with my Cuisinart Frozen Yogurt, Ice Cream

and Sorbet Maker. It's been a great help, too, to compare recipes I've found elsewhere to the ones in here. I like having books to go with my cooking equipment. This one has been fun. It's nice quality, hard back, and reads easily. I'd recommend it to anyone purchasing an ice cream maker. It's fun to make your own delicious treats and you can know first hand the quality of the ingredients.

made my first ice cream from this book, chocolate peanut butter cup. It was great!!

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