

The Creamiest Homemade Vanilla Ice Cream You'll Want to Keep on Hand All Summer

This homemade vanilla ice cream is a favorite for a reason:



HOMEMADE VANILLA ICE CREAM

You Will Need

2 cups (480ml) heavy cream
1 cup (240ml) whole milk
3/4 cup (150g) granulated sugar

TIME
10 min

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INGREDIENTS

2 cups heavy cream
1 cup whole milk
3/4 cup granulated sugar
5 large egg yolks
1 tablespoon pure vanilla extract (or seeds from 1 vanilla bean)
A pinch of salt

DIRECTIONS

1. **Make the Custard Base:** In a medium saucepan, I combine the heavy cream, whole milk, and half of the sugar. I warm it over medium heat until it's hot but not boiling.
2. **Whisk the Egg Yolks:** In a separate bowl, I whisk the egg yolks with the remaining sugar until pale and slightly thickened.
3. **Temper the Eggs:** I slowly pour a bit of the hot milk mixture into the yolks, whisking constantly to prevent curdling. Then I pour the yolk mixture back into the saucepan and cook gently over low heat, stirring constantly, until the mixture thickens enough to coat the back of a spoon.
4. **Strain and Add Vanilla:** I remove the pan from heat and strain the custard through a fine-mesh sieve into a clean bowl. Then I stir in the vanilla extract and a pinch of salt.
5. **Chill:** I cover the custard with plastic wrap (pressing it directly onto the surface) and chill in the refrigerator for at least 3 hours or until completely cold.
6. **Churn:** Once chilled, I pour the custard into my ice cream maker and churn according to the manufacturer's instructions until soft and creamy.
7. **Freeze:** I transfer the ice cream into a freezer-safe container, smooth the top, and freeze for at least 2 hours until firm and scoopable.

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