

Peach Ice Cream

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Ingredients:

1 1/3 lbs. ripe peaches, peeled, pitted and coarsely chopped

1/2 cup water

3/4 cup sugar

1/2 cup sour cream

1 cup heavy cream

1/4 tsp. vanilla extract

A few drops of freshly squeezed lemon juice

Directions:

Combine the peaches and water in a medium nonreactive saucepan. Cook over medium heat, covered, stirring once or twice, until the peaches are soft and cooked through, about 10 minutes. Remove the pan from the heat, mix in the sugar, and set aside to cool to room temperature.

Add the peaches and their juices to a blender or food processor with the remaining ingredients. Pulse briefly so that the mixture is well combined. For a smooth ice cream with no chunks of fruit, continue processing until smooth. Chill the mixture thoroughly in the refrigerator. Once chilled, transfer to your ice cream maker and freeze according to the manufacturer's instructions.

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