

Angela's Easy Vanilla Ice Cream with Dried Berry Compote

This is the Martino family's favorite recipe for reduced sugar Vanilla Ice Cream and reduced-sugar Dried Berry Compote. While we make it using the minimum amount of sugar – and everyone loves it - feel free to sweeten it up to your liking. The Dried Berry Compote is so versatile that you can spoon it over your morning oatmeal or plain yogurt if you can't make it 'til dessert-time! Happy and cool taste buds, here you come!

Angela's Easy Vanilla Ice Cream

Yields: About 8 to 12 servings

Prep Time: 5 minutes

Churn Time: 40 minutes

Chill Time: 2 hours

Total Time: About 2 hours, 45 minutes

Ingredients:

1 ½ cup granulated sugar (use up to 3 cups if you like it sweeter)

2 tablespoons lemon juice

6 cups half and half (for richer, smoother ice cream use heavy whipping cream)

3 cups whole milk

1 tablespoon vanilla extract

Special Equipment:

If using a large bucket-style ice cream maker, you'll need 8 pounds of ice and 3 cups of rock salt.

If using a smaller home ice cream maker, freeze in two batches.

Directions:

Combine all ingredients in an ice cream canister and mix well. Begin freezing according to your machine instructions. Chill for at least two hours. We strongly recommend you enjoy it with our Dried Strawberry and Blueberry Compote!

Dried Strawberry and Blueberry Compote

Yields: About 1 ½ cups

Prep Time: 1 minute

Cook Time: 30 minutes

Cool Time: 1 hour

Total Time: About 1 hour, 31 minutes

Ingredients:

1 heaping cup Bella Viva Orchards' Dried Strawberries

1 heaping cup Bella Viva Orchards' Dried Blueberries

½ cup granulated sugar (for a sweeter syrup, use up to 1 cup of sugar)

1½ cup water

Instructions:

In a medium saucepan, bring all ingredients to a rolling boil. Reduce and simmer for about 30 minutes until mixture becomes a nice syrup. Add more water as needed to prevent the mixture from drying out. Cool for at least 1 hour and spoon over Angela's Easy Vanilla Ice Cream!