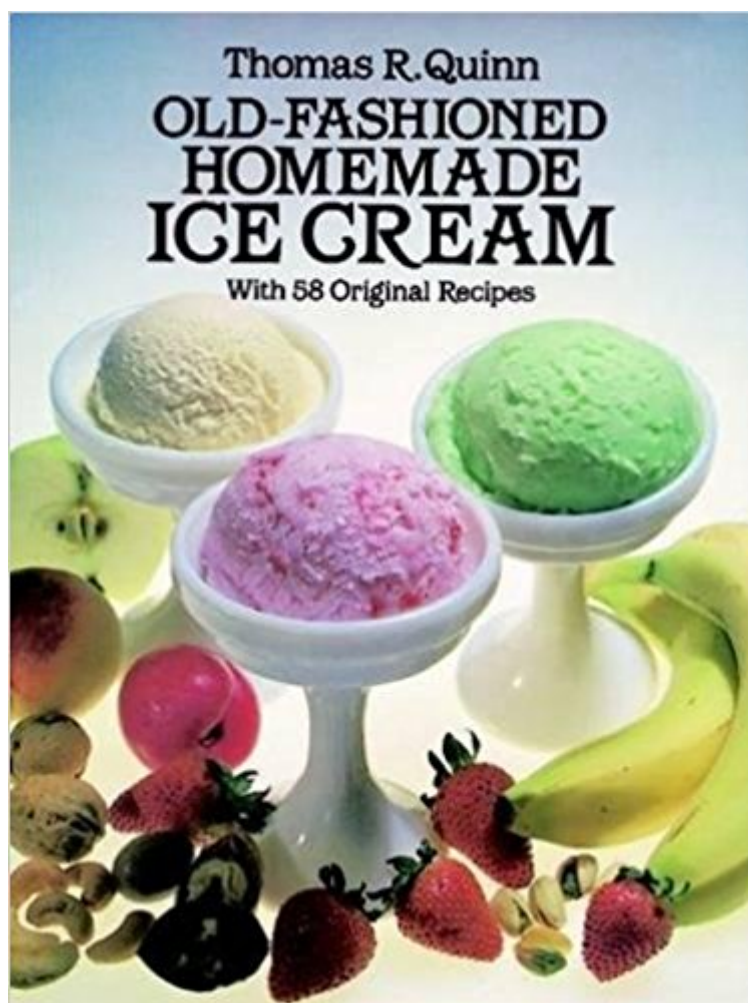




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# Old-Fashioned Homemade Ice Cream: With 58 Original Recipes



## Synopsis

I scream, you scream. we all scream for ice cream. It may be just a child's singsong verse, but there is an element of truth about it. Who do you know who doesn't like ice cream? Especially rich, creamy, old-fashioned, homemade ice cream. In this complete and easy-to-follow guide, ice cream aficionado and author Thomas Quinn provides instructions and helpful advice for making your own delectable ice cream in both hand-cranked and electric freezers. He gives a lighthearted history of ice cream, then discusses in detail the ingredients, the freezing process, materials, and equipment and what might be wrong if your ice cream flops. The whole family will enjoy making and eating this delicious old-fashioned treat. In *Old-Fashioned Homemade Ice Cream*, Mr. Quinn provides 58 original ice cream recipes. You'll be able to make more flavors than your favorite ice cream parlor. Here's a small sampling of the mouth-watering fare: Mexican Spiced Chocolate; Walnut Praline; Chunky Apple Rum; Orange Blossom; Peanut Butter Chip; Amaretto; Two Berry; Rocky Road; Pistachio Nut Pudding; White Licorice; Sweet German Chocolate; and Eggnog. There are 14 different chocolate ice cream recipes and five vanillas, plus recipes for toppings and sauces. Each recipe has been thoroughly researched and tested to ensure perfect, rich, creamy ice cream every time. Anyone who wishes to rediscover the good old days of homemade ice cream will want to have this informative, recipe-rich guide to ice cream making.

## Book Information

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## Customer Reviews

In this complete and easy-to-follow guide, ice cream aficionado and author Thomas Quinn provides instructions and helpful advice for making your own delectable ice cream in both hand-cranked and

electric freezers.

My wife has been going through these recipes like crazy. They're all delicious so far. The only downside is that most of them seem to call for raw eggs and it has taken some mental gymnastics to get used to that idea.

These recipes are awesome! We have had a few of them, and they have all turned out amazing. I would definitely recommend to anyone who wants to have a cache of some really great home made ice cream recipes.

my son made the apple pie icream and it tasted just like apple pie. He made it from chunky apple sauce and cinnamon. yum

Great recipe book, like how it explains all the facts of making good quality ice cream. Would buy from again

Made for those making "old school" ice cream with crank and rock salt rather than the newer systems which don't use rock salt.

I should have just looked for recipes online.

This isn't a fancy book with color photos, in fact the only color photo is on the cover, but it does contain some good old fashioned recipes. There are many variations presented for chocolate and vanilla ice creams, some not requiring any cooking. There are exotic treats such as caramel, banana chocolate, maple walnut and even butterscotch royal ice cream. There's even ice cream recipes that are based on instant pudding and one on jello!The author covers a brief history of ice cream and covers each of the main ingredients as well as why they're needed.Negatives:All of the recipes make about a gallon so you'll have to size them down if your machine can't handle a full gallon. Luckily Ice Cream recipes can be successfully sized down.Many of the recipies do require cooking of some sort.Also some recipes use "rennet tablets" something that I'm not familiar with.----- Overall this is a good basic book with some unique ice creams at a fantastic price.

Everything we've made has turned out yummy, I just wish they had size reduction charts, takes a bit

of math conversions to modify down to a quart size

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