



Peanut Butter Ice Cream

188 g (¾ cup) creamy peanut butter

175 g (¾ cup plus 2 Tbsp) sugar

650 mL (2⅔ cups) half-and-half cream

Pinch of kosher salt

1 mL (¼ tsp) pure vanilla extract

Freeze the ice cream maker bowl 24 hours in advance. Purée the peanut butter, sugar, half-and-half cream, salt and vanilla in a blender or food processor until smooth. Chill the mixture thoroughly in the refrigerator. Process the mixture in an ice cream maker according to the manufacturer's instructions. Transfer to an airtight freezer-safe container and freeze for a few hours or overnight before serving. Makes 8 servings.

Recipe and photo courtesy of Brenda Score (afarmgirlsdabbles.com)