

GEORGIA PEACHES AND CREAM ICE CREAM

INGREDIENTS:

1 pint heavy whipping cream
1 (14 oz) can sweetened condensed milk
1 tsp LorAnn Georgia Peach Flavor Fountain
1 tsp LorAnn Clear Vanilla Extract



DIRECTIONS:

1. In the bowl of a stand mixer whip the heavy cream until stiff peaks form.
2. Slowly incorporate the sweetened condensed milk until completely incorporated.
3. Divide the batter into two.
4. To one portion, add the 1 tsp of LorAnn Oils Georgia Peach Fountain Flavor
5. To the other portion, add the clear vanilla.
6. Add the ice cream mixtures into the dish you plan on freezing the ice cream in.
7. Drag a silicone spatula through the ice cream to swirl the colors together.
8. Freeze for at least 6 hours or overnight.
9. Enjoy!