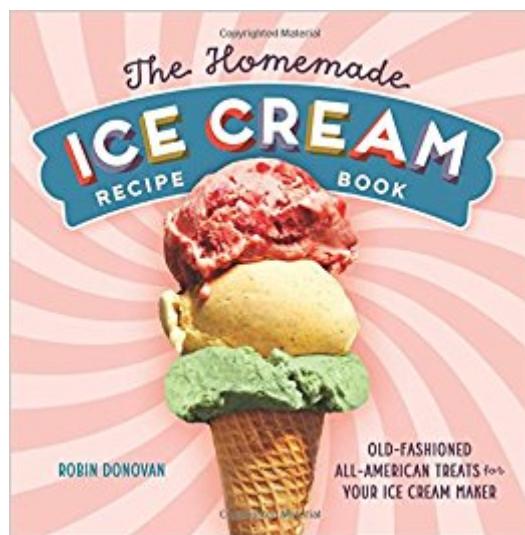


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# The Homemade Ice Cream Recipe Book: Old-Fashioned All-American Treats For Your Ice Cream Maker



## Synopsis

"Ever fantasize about a one-stop ice-cream shop that has all your favorite flavors and then some? If so, Robin Donovanâ™s Homemade Ice Cream Recipe Book is your dream come true. Time-tested flavors such as Cookies and Cream, Classic Vanilla, Chocolate Fudge Brownie, and Red Velvet abound in these easy-to-follow recipes. All recipes are based on one classic base. From there, the skyâ™s the limit!"â• Marcy Goldman, chef, author of *A Passion for Baking*, and host of [www.BetterBaking.com](http://www.BetterBaking.com)

There are few things more enjoyable than the creamy comfort of rich, old-fashioned ice cream. But with the recent boom in exotic flavors, non-dairy options, and Italian-style gelatos, sometimes you just want an ice cream recipe book that helps you make classic, custard-style ice cream right at home. Recipe developer, bestselling cookbook author, and lifelong ice cream lover Robin Donovan grew up craving her favorite frozen treat. Many sweltering summer afternoons were spent cranking an old-fashioned ice- and saltâ™filled ice cream maker to churn the kind of cold, fresh, velvety ice cream that childhood memories are made of. In her first ever ice cream recipe book, Robin offers everything you need to make your own memories with deliciously sweet and perfectly smooth ice cream. The Homemade Ice Cream Recipe Book is your all-in-one ice cream companion for classic, feel-good ice cream flavors with natural, wholesome ingredients using your very own home ice cream maker. Flavors, Flavors, Flavors! From rocky road to butter pecan, from mint chip to peachâ™ the flavors in this ice cream recipe book are the most popular all-American favorites that everyone in your family is sure to love. Churn like a Pro Handy tips and techniques will help you get the most out of your beloved ice cream maker. Go Beyond the Cream. This ice cream recipe book includes recipes for making cones, cakes, cookies, sauces, and more. Top It Off Creative ideas for tasty mix-and-match toppings let you create your own signature scoop that go hand-in-hand with these ice cream recipe book favorites. Ice cream holds a special place in everyoneâ™s heart. And with The Homemade Ice Cream Recipe Book it will hold a special place in your familyâ™s kitchen as well.

## Book Information

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## Customer Reviews

"A creamy cold scoop of homemade ice cream set on top of a freshly baked piece of pie is an All-American icon. Robin Donovan has created easy-to-follow ice cream recipes for every season so that we can add the à la mode to a slice or simply enjoy a bowlful all on its own."â "Kate McDermott, Pie Maker and author of Art of the Pie: A Practical Guide to Homemade Crusts, Fillings, and Life"Robin Donovan's The Homemade Ice Cream Recipe Book will immediately transports you to the hot summer days of your childhood, capturing the pure delight of those moments in each recipe. This is a book to thrill the young and the young at heart. It's an inspiration for us all."â "Jane Bonacci, author of The Gluten-Free Bread Machine Cookbookand the writer of The Heritage Cook food blog

ROBIN DONOVAN is a food writer, blogger, recipe developer, lifelong ice cream fan, and author of the bestselling cookbook Campfire Cuisine. She lives in San Francisco, CA. Learn more at [robindonovan.com](http://robindonovan.com).

very good and easy to use.

Great book for not only ice cream but toppings too

Excellent product

I originally got this book using Kindle Unlimited but liked it so much I bought it. Now it's mine and I can continue on making excellent ice cream all summer long. There's a wide variety of tastes in this book, much more than in others I have bought. The writing is clear and well organized, making adventures in making ice cream a pleasure.

I had never made ice cream before I got this book. The instructions are clear and easy to follow and use easy to find ingredients. There is a decent variety of flavors to choose from and so far everything I have tried has turned out tasty ice cream, with a nice smooth texture. I have used a fairly inexpensive counter top machine to make all of these recipes with no issues, though I've found I get better results if I go ahead and let my mixture chill over night rather than trying to make it the same day (recipes generally say cool at least 2 hours.)

I eat ice cream daily. I can't get enough of it. It finishes off my evening. Sometimes, my ultimate dessert is ice cream topped by yogurt. I've always toyed with the idea of making my own, but never really found the time or found a book that was that interesting. Well, now I have both the time and I've found an ice cream cookbook that is chock-full of recipes that not only sound delicious but if you enjoy cooking, has recipes that are easy to whip up with your ice cream maker. When I first took a look at the book, I was disappointed that the author only talked about whole milk. I'm a vegetarian and eat organic foods. The recipes are custard-based, meaning they are made with cream, milk, sugar and egg yolks. I also don't eat whole eggs. Upon further reading, I did find on one page, she does talk of Dairy-free ice cream, where you can substitute your choice of a dairy-free milk for both the cream and the whole milk listed. That gave me hope then that the book's recipes were possible for me. I also switch out egg whites for whole eggs. I've learned to change recipes when I have to because of my own personal dietary restrictions and ideals. So if you also are a vegan or vegetarian, you can also use the recipes in this book. There are far too many recipes to list, but if you can't find one to your liking, then you just don't like variety. Besides the obvious, one of my favorite chapters delves only into the world of chocolate flavored ice creams. That's pure heaven to me. White chocolate ice cream is absolutely delicious along with Swiss Orange Chip. But then there's Chocolate Chunk with Raspberry Swirl. Can't get enough of that stuff. There's a small chapter on Sherbets and Frozen Yogurts, too. If that isn't enough, the last chapter deals with toppings, how to make cones, sauces, those magic shells, even homemade Maraschino Cherries. Really, everything and anything you can think of, the author has compiled in this book. If you are truly an ice cream aficionado, look no further. You have found the ideal book that will keep you busy with recipes year-round for a very long time to come. I highly recommend this book for cooks who love to play in their kitchen!

~This is a wonderful book. It has some great basic info and some amazing recipes I have never seen before. I was excited to see German chocolate cake ice cream with coconut & pecan swirl. I

was super excited to see pralines & cream! Then I saw coconut (that I just happen to have the ingredients for). Yum, yum, yum.I agree with use the best ingredients (we are lucky to have 6 chickens), also mu suggestion for left over egg whites is to make meringues or divinity.There are also recipes for cones, sauces, cookies and more.This book also has beautiful pictures.200+ pages.I love cook books and think this would be a lovely gift.Very highly recommended!

As a lover of ice cream, I wish I would have had this book at Christmas. It would have saved me a lot of time searching the stores for Eggnog and Candy Cane ice cream, since both recipes are in here, along with a delicious-sounding Gingerbread, which I will definitely be making.There are plenty of others that sound yummy, too - Mocha Fudge, Strawberry Shortcake, Pineapple and Strawberry-Banana. Then there are classic flavors like Butter Brickle, Mint Chip, Chocolate Chip and Vanilla. To top it off there are flavors for sherbet and frozen yogurt.But this book doesn't stop there: it has recipes for cones, toppings and even "Magic Shell".It's a delightful book with enough recipes to please everyone and well worth the price of purchasing an ice cream maker if you don't have one already.

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