

Ice Cream Base (Philadelphia)

OG Source: <https://www.serious-eats.com/30-minute-philadelphia-style-ice-cream-recipe>

Ingredients:

- 2 cups heavy cream, chilled
- 1 cup whole milk, chilled
- 3/4 cup sugar
- 1/2 teaspoon kosher salt
- 1 teaspoon vanilla extract
- 1 teaspoon whiskey
- 2 tablespoons non-fat powdered milk (?maybe?)

Instructions:

In a large mixing bowl, whisk all ingredients together until sugar completely dissolves. Churn mixture according to manufacturer's instructions. Serve right away as soft serve or transfer to an airtight container and harden in freezer for 4 to 5 hours. (Freezing in several smaller containers will greatly reduce hardening time.)

Notes:

The optional milk powder will make for a creamier (and creamier-tasting) ice cream that holds up slightly better in the freezer after a couple days. If you're eating your ice cream day-of, the textural difference is negligible. But if you want something that stores a little better for a few days, it's a stabilizer to consider.

The best whiskey option is a not-peaty Scotch, such as Glenlivet 12 or Monkey Shoulder. If you don't have these another whiskey or a dark rum works well.

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