

Honey Lavender Ice Cream



1/2 cup Sugar
2 tbsp. Dry milk powder
1/4 tsp. Xanthan gum
- Mix in a bowl and set aside

2 tbsp. Light corn syrup
1 1/3 cup Whole milk
- Whisk in pot for 3 minutes over medium heat
- Remove from heat

Add 1 1/3 cup Heavy cream to pot.

Whisk dry sugar mixture into milk mixture, then put the mixture into an air-tight container. Refrigerate for 24 hours.

3/4 cup Water
1/4 cup Honey
- Bring to a boil in a pot
- Add 1/2 cup dried Lavender

Cover pot and let steep 4 hours or overnight, then strain the liquid.

Chill in refrigerator until cold. Add food coloring if desired.

Combine the two mixtures (Ice cream base and Honey-Lavender mixture) and whisk, adding more food coloring if desired.

Pour into ice cream machine, churn until combined and smooth. Scoop into air-tight container. Cover with parchment and the air-tight lid for 6 hours in freezer.

Scoop and serve in cones!