

Quick & Easy

THE COSTCO WAY

Titan Farms Peach Ice Cream

Makes 4 to 6 servings

Ingredients:

4 Titan Farms Peaches, peeled and sliced
1¼ cups sugar, divided
½ lemon, juiced
2 cups heavy cream
1 cup whole milk
½ tsp vanilla extract
Mint, for garnish

Instructions:

In a medium bowl, add peaches, ½ cup sugar and lemon juice. Gently stir to coat peaches. Cover. Let sit at room temperature for 15 to 30 minutes to soften and release juices. Strain the peach juice into a small bowl. Set aside. Add the peaches to a blender or food processor. Pulse a few times until peaches are in small chunks. Place in a medium bowl. Set aside.

In a large bowl, combine heavy cream, milk, vanilla and remaining ¾ cup sugar. Whisk. Add juice from the peaches. Whisk. Cover. Place in the refrigerator for 2 to 3 hours. Remove mixture from the refrigerator. Process in an ice cream maker for approximately 25 to 30 minutes, or until desired consistency. Add chopped peaches. Mix. Garnish with mint. Serve immediately, or freeze for 6 to 8 hours for hard ice cream.

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