



No-Churn Lemon Ice Cream

Makes: 3 cups

Prep Time: 10 minutes

Total Time: 3 hours

- 1 tbsp finely grated lemon zest
- 1/4 cup freshly squeezed lemon juice (from about 2 lemons)
- 1 cup sugar
- 1/8 tsp fine sea salt
- 1 cup heavy cream
- 1 cup whole milk
- Thin lemon cookies, optional

Whisk together the lemon zest and juice, the sugar, and salt in a large bowl.

Whisk together the cream and milk in a measuring cup and gradually pour into the lemon and sugar mixture, whisking constantly. Continue to whisk until the sugar dissolves—you won't hear or feel it scraping against the bottom of the bowl anymore, about 2 minutes.

Pour the mixture into an 8-inch square metal baking pan or a metal loaf pan. Cover tightly with aluminum foil and freeze until the mixture is solid around the edges and mushy in the middle, 2 to 3 hours. Stir well, cover again with foil, and continue to freeze until completely firm, about an hour more. Once firm, scoop into chilled bowls to serve.

Chef's Note: I added lemon wafer cookies to my mixture after the mixture was in the freezer for 2 hours. I crumbled the cookies up and then stirred them into the ice cream.

Recipe from Food 52/Dori Sanders