

## **Fig Ice Cream Recipe**

*Kristin Emily Friend's version 11/2023*

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Note: No eggs. Dried figs.

### **Ingredients:**

2 cups heavy cream

2 cups milk (I use 2% or whatever is onhand)

1/2 cup BROWN sugar – NOT packed

3/4-1 cup dried figs, chopped small

1 teaspoon vanilla

pinch salt

### **Instructions:**

Bring 2 cups of milk to almost a boil.

Add chopped figs and brown sugar.

Allow to soak until no longer hot.

Mash figs against the side of the bowl with a fork (optional.)

Add heavy cream, vanilla, and salt.

Refrigerate overnight or until well chilled.

Freeze in ice cream maker.

We use a Whynter 2.1 quart tabletop ice cream maker, Model ICM-201SB.

When pre-scooping, this will fill 7 to 8 6-oz-cups with lids.

*Note:*

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