

## 10-MINUTE BERRY PATCH ICE CREAM

1 (8 ounce) package reduced fat or regular strawberry cream cheese  
1 (6 ounce) container strawberry Greek yogurt  
1/2 cup cold 2% milk  
1/3 cup strawberry preserves or thick homemade jelly  
6 cups ice cubes or coarse crushed ice  
4 Tablespoons Kosher salt  
1/2 cup coarse chopped fresh mixed berries  
4 ice cream sugar cones if desired  
1 cup chocolate shell topping or ice cream toppings as desired  
1/2 cup multi-colored sprinkles or as desired  
1/2 cup chopped pecans or as desired

1. Place cream cheese, yogurt, and milk in food processor; pulse 3 seconds.
2. Add strawberry preserves; pulse 3 seconds, yielding 2 cups smooth cream.
3. Pour prepared cream into two-quart size heavy duty freezer bags; sealing securely and eliminating excess air in bags.
4. Place cream bags inside 1 gallon size heavy duty freezer bag; place ice cubes or crushed ice between the two cream bags; sprinkle salt over ice. Seal and eliminate excess air in bag.
5. Wrap freezer bag inside towel; shake the bag, turning it over occasionally for about 10 minutes or until ice cream is frozen.
6. Remove frozen ice cream into chilled medium sized bowl; stir chopped mixed berries, (like chopped strawberries, red raspberries, and blueberries) into ice cream until scooping consistency.
7. Place scoops of ice cream into sugar cones or dessert bowls; spoon or drizzle ice cream with chocolate shell topping or ice cream toppings; sprinkle as desired with colored sprinkles or chopped pecans if desired. Store any remaining ice cream in freezer.

### Notes:

Recipe can also be prepared in a standard ice cream machine according to appliance package directions.

For other ice cream variations, try different cream cheese flavors.

Yield: 2 cups ice cream Serves: 4

Smooth, creamy ice cream in just 10 minutes! It's so easy anyone can make it since no special equipment is needed. It's a wonderful way to have a fun family activity. Home-style cream cheese ice cream combines with delicious chopped fresh berries. You can serve it in cones, cups, or fancy glasses. Just add your favorite toppings and enjoy a berry delicious dessert.

## OTHER RECIPES USING THIS ICE CREAM:

### **LAVENDER KISSED BERRY CREAM CHEESE ICE CREAM**

1 (8 ounce) package Strawberry cream cheese spread  
1 (6 ounce) container fat free strawberry Greek yogurt  
1/2 cup 2% milk  
1/3 cup strawberry preserves  
1/4 cup chopped fresh strawberries  
6 cups crushed ice cubes  
4 Tablespoons Kosher salt

#### Informal Serving:

4 ice cream sugar cones  
Assorted sprinkles as desired

#### Formal Serving:

1/2 cup water  
1/2 cup granulated sugar  
1/2 teaspoon dried lavender  
4 shortcake shells,  
1/2 cup whipped cream,  
4 whole medium sized strawberries

8. Place cream cheese spread, yogurt, and milk in food processor; process 3 seconds.
9. Add strawberry preserves; process 3 seconds, yielding 2 cups.
10. Prepare cream in ice cream maker according to appliance directions until soft ice cream forms or use alternate preparation below.
11. Spoon prepared cream into two quart size freezer; sealing securely and eliminating air in bag.
12. Place cream bags inside 1 gallon size freezer bag with crushed ice cubes; sprinkle salt over ice cubes. Securely seal bag.
13. Wrap freezer bag inside a towel and shake and massage the bag, making sure the ice surrounds the cream for about 10 minutes.
14. Remove frozen ice cream to medium sized bowl; stir chopped strawberries into ice cream;
15. For Informal Serving: Place scoops of ice cream into sugar cones; sprinkle if desired with assorted toppings.
16. If preparing gourmet ice cream desserts, prepare sugar syrup in small saucepan. Combine water, sugar, and lavender; cook over medium heat to boiling; boil 1 minute; set aside for 10 minutes; then drain lavender from syrup.
17. Place whipped cream inside center of shortcake cup; top with scoop of strawberry ice cream. Dip or drizzle whole sliced strawberry with lavender syrup as desired

Serves: 4

Cooking time: 2 minutes

Preparation time: 20 minutes

## **LAVENDER KISSED BERRY CREAM CHEESE ICE CREAM**

1/2 cup water

1/2 cup granulated sugar

1/2 teaspoon dried lavender

1 (8 ounce) package Kraft Philadelphia Strawberry cream cheese spread

1 (6 ounce) container fat free strawberry Greek yogurt

1/2 cup 2% milk

1/3 cup strawberry preserves

1/4 cup chopped fresh strawberries

6 cups crushed ice cubes

4 Tablespoons Kosher salt

4 ice cream sugar cones, optional

4 shortcake shells, optional

1/2 cup whipped cream, optional

4 whole medium sized strawberries, optional

Assorted ice cream candies, optional

18. If preparing gourmet ice cream desserts, prepare sugar syrup in small saucepan. Combine water, sugar, and lavender; cook over medium heat to boiling; boil 1 minute; set aside for 10 minutes; then drain lavender from syrup.
19. Place cream cheese spread, yogurt, and milk in food processor; process 3 seconds.
20. Add strawberry preserves; process 3 seconds, yielding 2 cups.
21. Prepare cream in ice cream maker according to appliance directions until soft ice cream forms.
22. Or spoon prepared cream into two quart size freezer; sealing securely and eliminating air in bag.
23. Place cream bags inside 1 gallon size freezer bag with crushed ice cubes; sprinkle salt over ice cubes. Securely seal bag.
24. Wrap freezer bag inside towel and shake and massage the bag, making sure the ice surrounds the cream for about 10 minutes.
25. Remove frozen ice cream to medium sized bowl; stir chopped strawberries into ice cream;
26. Place scoops of ice cream into sugar cones; sprinkle if desired with candied toppings.
27. Or place whipped cream inside center of shortcake cup; top with scoop of strawberry ice cream. Dip or drizzle whole sliced strawberry with lavender syrup as desired

Serves: 4