

~Finding Philothea~

**Summer Peach Ice Cream**

an adaptation of Melissa Clark's recipe

Makes a quart

Ingredients

10 fresh peaches, peeled, pitted, and diced  
few drops lemon juice  
1/3 cup plus 1 1/4 cups packed light brown sugar  
2 cups heavy cream  
1/4 teaspoon salt  
6 large egg yolks  
1 1/2 cups whole milk

Preparation

1. Combine diced peaches and 1/3 cup sugar and simmer in a saucepan over medium-low heat for a few minutes. Stir in lemon juice. Once cooled, transfer peach mixture to blender and blend until smooth. If you like chunky-fruit ice cream, just pulse mixture a few times so chunks remain. Set aside.
2. Bring cream, 3/4 cup sugar, and salt to a simmer. Remove from heat.
3. Whisk egg yolks and 1/2 cup sugar in a bowl.
4. Drizzle some cream mixture into the yolks while constantly whisking to warm the yolks. Slowly pour the yolk mixture into the cream, continue to whisk.
5. Cook mixture over low heat for seven minutes and then strain the mixture into a large bowl. Whisk in the whole milk. Cool mixture completely.
6. You can refrigerate the mixtures overnight, or once the mixture is cool, freeze the cream mixture in an ice-cream maker according to the manufacturer's instructions.
7. When ice cream has frozen, fold in the peach mixture. Serve immediately or transfer into a freezer safe container and save it for later!

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