

Vanilla Bean Ice Cream

Makes 1 quart

2 Whole Vanilla Beans
1 teaspoon natural fruit pectin
¼ cup sugar
2 ½ cups whole milk
3 tablespoons milk powder
½ cup sugar
¼ cup Raw Honey
1 ½ cups heavy whipping cream
2 egg yolks

Slice the vanilla beans in half and scrape the seeds from each half into a large saucepan. Add the beans, combine the pectin and ¼ cup sugar in a bowl and mix to combine.

Add the milk and milk powder to the saucepan. Add ½ cup sugar, the honey, cream and egg yolks. Add the pectin mixture. Cook over medium heat to a maximum of 185 degrees, whisking constantly. Remove from the heat and cool in an ice bath until the mixture reaches 39 degrees.

Chill covered, for 12 hours. Strain the mixture and pour into an ice cream freezer container. Freeze using the manufacturer's directions.