

Strawberry Jam Ice Cream

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Recipe source: [The Ultimate Ice Cream Book](#) by Bruce Weinstein



INGREDIENTS:

- 1 ¼ cups strawberry jam
- ½ teaspoon vanilla extract
- 2 tablespoons Chambord (raspberry liqueur) or strawberry schnapps if you have it. Can substitute simple syrup if desired.
- 1 cup half-and-half
- 1 cup heavy cream

DIRECTIONS:

- In a large mixing bowl, combine the strawberry jam, vanilla, and liqueur or syrup. Mix well.
- Stir in the half-and-half and cream.
- Freeze in your ice cream machine according to the manufacturer's instructions.
- When finished, the ice cream will be very soft but ready to eat. Although this ice cream will not freeze hard, you can transfer to a freezer-safe container and freeze to firm up a little more.

Yield: 1 quart