**Easy Ice Cream Base**

**Vanilla**

2 cups whole milk

2 cups heavy cream

1 cup white sugar

1/4 teaspoon salt

2 teaspoons vanilla extract

In a large bowl, combine the milk, cream, sugar, salt, and vanilla. Pour the mixture into the freezer bowl of an ice cream maker, and freeze according to manufacturer's directions.

**Chocolate**

1 cup Dutch process cocoa powder, unsweetened

½ cup brown sugar, firmly packed

⅔ cup white sugar

1½ cups whole milk

3¼ cups heavy cream

2 TB vanilla extract

In a bowl, combine cocoa and both sugars, whisking to combine well. Add milk and whisk until sugars are dissolved. Stir in heavy cream and vanilla.

Pour mixture into the freezer bowl of ice cream maker. Let run for 30 minutes, or until mixture is thick, soft, and creamy. Transfer to airtight container and freeze at least 2 hours or until ice cream is to a desired consistency.

Prior to serving, let ice cream sit at room temp for 5 minutes to soften enough for easy scooping.

**Strawberry**

2 cups whole milk

2 cups heavy cream

1 cup white sugar

1/4 teaspoon salt

2 teaspoons vanilla extract

2 cups mashed fresh strawberries

2 drops red food coloring (optional)

In a large bowl, combine the milk, cream, sugar, salt, vanilla, strawberries, and food coloring. Pour the mixture into the freezer bowl of an ice cream maker, and freeze according to manufacturer's directions.