

# The Best Ice Cream Maker Cookbook Ever



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## Synopsis

Choice is what it's all about: Choosing your favorite flavor, favorite topping or swirl-in, favorite frozen dessert. For no matter what kind of ice cream maker you own -- an inexpensive canister or a top-of-the-line electric freezer -- there's an extra special treat here for you. Exciting flavors include an assortment of vanillas of varying degrees of richness, several great chocolates, Butter Pecan, Sensational Strawberry, Peaches 'n' Cream, Utterly Peanut Butter and Double Ginger to mention only a sampling. For an extra flourish, there's a collection of ice creams with add-ons -- swirls and twirls, sauces and toppings. There is even an entire chapter of great reduced-fat light ice creams and nonfat frozen yogurts with names like Creamy Banana, Cappuccino, Date Rum and Maple Crunch. Many completely fat-free frozen delights are covered in the chapter called "Sorbets, Granitas and Other Ices." Enticing and refreshing, they come in flavors such as Kiwi-Lime, Mango Margarita, Spiced Raspberry and Strawberry Daquiri. And for showstopping, truly fabulous desserts, made completely in advance, turn to the last chapter, which contains ice cream cakes, pies and other frozen desserts.

## Book Information

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## Customer Reviews

This is approximately the twelfth ice cream book in my collection, so I'm only buying books that add information I don't already have. This one's a winner! In addition to a good selection of recipes for all sorts of normal and exotic flavors, this book includes: (1) recipes for toppings and swirls (fudge, caramel, fruit, etc.); (2) recipes with especially intense flavors (a quart or so of ice cream including a whole cup of peanut butter, for example); and (3) several approaches to the same flavor, so you

could make vanilla frozen yogurt, vanilla ice milk, or several styles of vanilla ice cream (and then adapt those styles to other flavors).

B Trott, the person complaining above about the eggless ice cream, has no idea what s/he is talking about. Ice creams made without eggs are very common and are known as "Philadelphia style" or "American style" ice creams. Ones with eggs are called "custard style" or "French style." You do not need a thickener; the freezing process thickens the cream. I made this recipe with no problem. B Trott may have failed to chill the canister sufficiently or churn for long enough. You also need to let homemade ice cream ripen in the freezer after churning to give it additional firmness.

For the most part I like the recipes in this book. The only problems - not a single picture. I think all cookbooks should have lots of pictures. Also for many of the low fat recipes, she recommends that you keep them only for 4 hours. I don't know about you, but I can't eat a whole batch of ice cream in a sitting. I kept the ice cream longer and the low fat varieties tend to get hard. The sorbet and granita recipes are great.

I've had very good luck using this book with my new Kitchaid Ice Cream Maker. The book gives very good details. I appreciate that the book gives you yields (total amounts) so you know what to expect or possibly half the recipe. Thank you for a very good product.

I had to search a long time before I found an ice cream cookbook that included recipes that would fit a 1 quart ice cream maker. Most ice cream cookbooks only have 1.5 quart recipes and are hard to adjust, which I will still have to do on some, but overall this book was the best I've found so far. Another plus of this book, you cook the eggs in the milk/cream before making the ice cream for safe eating. Ben & Jerry's book doesn't and I don't want to risk getting food poisoning, even if it tastes good. There are many old fashioned & classic flavors, too, like Maple Nut that aren't in some of the more recent & hip cookbooks that feature Avacado and Earl Grey Tea ice cream-- I don't know about you, but I'd rather have strawberry than try those! There is a flavor for everyone in this book & highly recommend it.

Nearly everyone at some point or another has owned an ice cream maker. Dreams of creamy frozen delights circle in their heads as they read the instructions and attempt to concoct brilliant ice cream recipes. Yet, many of these owners soon realize, blending the right mix of cream and

flavorings can deter anyone from approaching the machine a second time. The Best Ice Cream Maker Cookbook Ever by Peggy Fallon is the primary resource for all of those individuals wishing to blend their love of creating fine-crafted foods with their desire for simple, fail-proof recipes. With exotic ice cream flavors such as Kiwi-Lime, Mango Margarita and Spiced Raspberry to choose from, ice cream makers can craft a different gourmet treat each week. And for those individuals wishing to stay away from the creamy stuff, there's a section in this book for you too: "Sorbets, Granitas and Other Ices." [...]

I bought the, "Best Ice Cream Maker Book Ever" and I read through it in about 20 painful minutes... I believe that Ms. Fallon has a marketable genre, if you enjoy reading the "How to Lists" which are enclosed in any kitchen appliance you purchase, embellish the stock recipes a bit, and then fail to mention actual helpful hints like using ice baths when tempering eggs when you add them to milk.. The recipes are the same recipes you can find in Ladies home journal or Family Circle. They lack imagination and to suggest in the title that this is the "best ever", is not only misleading, it's rather pompous.. The Best Ice Cream Makers ever?? Hummm.. Ben & Jerry, come to mind.. "Ben & Jerry's, Homemade: Ice Cream & Dessert Book" is available on Amazon and is terrific. My new Favorite Ice Cream Cookbook Guru is, David Lebovitz. His Book, "the Perfect Scoop" is also available on Amazon.. It is informative, guides you step by step, and is crystal clear as well as imaginative and has Phenomenal Formulas/Recipes, for the Pro and the novice as well.. Ice Cream Making is FUN, I was bored to tears reading the Best Ever.. This is not even worthy of re-gifting, therefore I will donate my copy to the goodwill and at least the proceeds can go to a good cause.. I am not usually this harsh, but having studied my craft for decades, I get a bit annoyed at titles that suggest greatness and give you mediocrity... Save your money..

This has reeked havoc on my weight! After making homemade ice cream why would anyone purchase store bought stuff! Most of the recipes that we have made need to be eaten within the first day or so (no problem with there!) Take the basics from this book and experiment with flavors of your own. There's no limit to what you can make!

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