

Easy Vanilla Ice Cream

ingredients:

- 2 cups heavy cream
- 1 cup whole milk
- 2/3 cup sugar
- 1 teaspoon vanilla extract
- 1 vanilla bean, scraped

directions:

- Combine cream, milk, sugar and vanilla in a saucepan and heat until the sugar is completely dissolved.
- Scrape the seeds from the vanilla bean and stir into the cream mixture just before removing from the heat.
- Pour into a bowl and cover with plastic wrap. Chill in the refrigerator or in an ice bath until completely cool.
- Freeze in an ice cream maker according to the manufacturer's instructions.
- Store in an airtight container and freeze for an additional 2 hours.