



Ice Cream & Cool Treats

A collection of refreshing ice cream,
gelato and sorbet treats

TABLE OF CONTENTS

Mango Ice Cream	1
Superfruit Ice Cream	2
Raspberry Sorbet (vegan, dairy-free)	3
Morello Cherry Ice Cream	4
Mango Gelato (vegan, dairy-free)	5
Blackberry Ice Cream	6
Vegan Biodynamic Apricot Gelato (vegan, dairy-free)	7
Wild Blueberry Ice Cream	8
Biodynamic Strawberry Ice Cream	9

All recipes are gluten-free.



Like us on
Facebook



Follow us on
Twitter




Where to
Buy



Visit our
website

MANGO ICE CREAM

INGREDIENTS

- 3 cups whipping cream
- 1 jar  Premium Mango Fruit Spread
- 1½ teaspoons natural vanilla
- 1 tablespoon of honey

DIRECTIONS

Beat the whipping cream until soft peaks form then add the honey and vanilla and continue beating. Mix in the Crofter's Organic Mango Fruit Spread and mix well.

Pour mixture into a freezer-safe container and chill for approximately 2 hours, remove from freezer and beat mixture again for about 5 minutes. Return to the freezer covered and let freeze until set. Approximately 5 hours.

Serve with a sprig of mint or just by itself.



SUPERFRUIT ICE CREAM



INGREDIENTS

You will need an ice cream maker for this delicious treat.

- 1½ cups whole milk
- 1½ cups heavy whipping cream
- 1 cup sugar
- 4 egg yolks
- 1 teaspoon vanilla
- 1 tablespoon fresh lemon juice
- 1 jar **CROFTER'S** European Superfruit Spread

DIRECTIONS

Combine the milk and sugar in a saucepan and gently warm being careful to not scald.

Put the heavy cream in a large bowl and whip to form soft peaks.

Whisk egg yolks and vanilla in a medium bowl. Slowly pour the warm milk into the eggs, mixing constantly. Put this mixture back into the saucepan and continue cooking until it coats the back of a spoon. Let cool.

Combine the Superfruit Spread into the whipping cream, then add to the cooled egg mixture and combine well. Chill in the refrigerator for at least 2 hours.

Churn in your ice cream maker according to manufacturer's directions and enjoy.

RASPBERRY SORBET

INGREDIENTS

- 2 cups fresh raspberries
- $\frac{3}{4}$ cup  Raspberry Just Fruit Spread
- 1 tablespoon lemon juice
- $\frac{1}{2}$ teaspoon sea salt

DIRECTIONS


Mix all ingredients in a blender until smooth then pour into a freezer-safe container. Cover and place in the freezer for 3 hours until the outside is frozen hard and the middle is still slushy. Remove from the freezer and whip with a whisk until smooth. Return to freezer for 4 hours or until frozen solid. Enjoy with fresh berries or pair with fresh mint or basil for an extra kick.



MORELLO CHERRY ICE CREAM

INGREDIENTS

You will need an ice cream maker for this delicious treat.

- 1½ cups whole milk
- 1½ cups heavy whipping cream
- 1 cup sugar
- 4 egg yolks
- 1 teaspoon vanilla
- 1 tablespoon fresh lemon juice
- 1 jar  Morello Cherry Premium Fruit Spread

DIRECTIONS

Combine the milk and sugar in a saucepan and gently warm being careful not to scald.

Put the heavy cream in a large bowl and whip to form soft peaks.

Whisk egg yolks and vanilla in a medium bowl. Slowly pour the warm milk into the eggs, mixing constantly. Put this mixture back into the saucepan and continue cooking until it coats the back of a spoon. Let cool.

Combine the Morello Cherry Premium Fruit Spread into the whipping cream, then add to the cooled egg mixture and combine well. Chill in the refrigerator for at least 2 hours.

Churn in your ice cream maker according to manufacturer's directions and enjoy.



MANGO GELATO

INGREDIENTS

- 2 cans coconut milk
- 2 cups frozen mango pieces
- ¼ cup  Premium Mango Fruit Spread
- ½ teaspoon sea salt

DIRECTIONS

Mix all ingredients in a blender until smooth then pour into a freezer-safe container, cover and place in the freezer. Allow to freeze for 30 minutes, then remove and stir vigorously. Freeze another 30 minutes, remove and whip again. Repeat one last time before covering and allow to set for at least 3 hours. Enjoy!

If keeping in the freezer for longer periods of time, it is best to bring out at least 10 minutes before serving so that it will be easier to serve.





BLACKBERRY ICE CREAM

INGREDIENTS

You will need an ice cream maker for this delicious treat.

- 1½ cups whole milk
- 1½ cups heavy whipping cream
- 1 cup sugar
- 4 egg yolks
- 1 teaspoon vanilla
- 1 jar **CROFTER'S** ORGANIC Blackberry Premium Fruit Spread

DIRECTIONS

Combine the milk and sugar in a saucepan and gently warm being careful not to scald. Meanwhile, put the heavy cream in a large bowl and whip to form soft peaks.

Whisk egg yolks and vanilla in a medium bowl. Slowly pour the warm milk into the eggs, mixing constantly. Put this mixture back into the saucepan and continue cooking until it coats the back of a spoon. Let cool.

Combine the Blackberry Premium Fruit Spread into the whipping cream, then add to the cooled egg mixture and combine well. Chill in the refrigerator for at least 2 hours. Churn in your ice cream maker according to manufacturer's directions and enjoy.

VEGAN BIODYNAMIC APRICOT GELATO

INGREDIENTS

- 2 cans coconut milk
- 2 cups apricot pieces, frozen or fresh
- $\frac{3}{4}$ cup **CROFTER'S** Biodynamic Apricot Fruit Spread
- $\frac{1}{2}$ teaspoon sea salt

DIRECTIONS

Mix all ingredients in a blender until smooth then pour into a freezer-safe container, cover and place in the freezer. Allow to freeze for 30 minutes, then remove and stir vigorously. Freeze another 30 minutes, remove and whip again. Repeat one last time before covering and allow to set for at least 3 hours. Enjoy!

If keeping in the freezer for longer periods of time, it is best to bring out at least 10 minutes before serving so that it will be easier to serve.



WILD BLUEBERRY ICE CREAM

INGREDIENTS

- 1½ cups whole milk
- 1½ cups heavy whipping cream
- 1 cup sugar
- 4 egg yolks
- 1 teaspoon vanilla
- 1 tablespoon fresh lemon juice
- 1 jar **CROFTER'S** Wild Blueberry Premium Fruit Spread

DIRECTIONS

Combine the milk and sugar in a saucepan and gently warm, being careful not to scald. In a separate bowl, put the heavy cream in a large bowl and whip to form soft peaks. Meanwhile, whisk egg yolks and vanilla in a medium bowl. Slowly pour the warm milk into the eggs, mixing constantly. Put this mixture back into the saucepan and continue cooking until it coats the back of a spoon. Let cool.

Combine the Wild Blueberry Premium Fruit Spread into the whipping cream, then add to the cooled egg mixture and combine well. Chill in the refrigerator for at least 2 hours.

If using an ice cream maker, churn according to manufacturer's directions and enjoy. Otherwise, pour the mixture into a large, deep, freezer-safe dish and freeze for 45 minutes, until the edges start to freeze. Whisk vigorously, then return to freezer for 30 minutes. Remove and repeat the process every half-hour for about 2 hours, then allow the ice cream to set.



BIODYNAMIC STRAWBERRY ICE CREAM

INGREDIENTS

You will need an ice cream maker for this delicious treat.

- 1½ cups whole milk
- 1½ cups heavy whipping cream
- 1 cup sugar
- 4 egg yolks
- 1 teaspoon vanilla
- 1 tablespoon fresh lemon juice
- 1 jar **CROFTER'S** Biodynamic Strawberry Fruit Spread

DIRECTIONS

Combine the milk and sugar in a saucepan and gently warm, being careful not to scald. In a separate bowl, put the heavy cream in a large bowl and whip to form soft peaks.

Whisk egg yolks and vanilla in a medium bowl. Slowly pour the warm milk into the eggs, mixing constantly. Put this mixture back into the saucepan and continue cooking until it coats the back of a spoon. Let cool.

Combine the Biodynamic Strawberry Fruit Spread into the whipping cream, then add to the cooled egg mixture and combine well. Chill in the refrigerator for at least 2 hours.

Churn in your ice cream maker according to manufacturer's directions and enjoy.

