

Carmen Raspberry Ice Cream Recipe

Ingredients:

For Ice Cream:

2 Cups Fresh Raspberries
1 Cup Granulated Sugar
1 Cup Half and Half
2 Tsp Vanilla Extract
2 Cups Heavy Whipping Cream

For Decoration:

Red Fondant
White Fondant
Black Fondant
Brown Fondant
Raspberry Syrup

Instructions:

1. Place the raspberries in a blender. Cover and pulse until puréed.
2. Pour the raspberry mixture into a large bowl. Add sugar and stir until combined.
3. Add the half and half, vanilla extract, and heavy whipping cream. Stir until combined.
4. Pour mixture into an ice cream maker. Churn according to the device's instructions.
5. Transfer the ice cream into a freezer container, allowing space for expansion.
6. Freeze the ice cream for 2-4 hours, or until firm.
7. Scoop out three portions of ice cream and place in a separate bowl.
8. Use red fondant to create the neck and antennae.
9. Use white fondant to create the eyes.
10. Use black fondant to create the eyelashes.
11. Use brown fondant to create the pupils.
12. Use raspberry syrup to create body stripes across the ice cream.