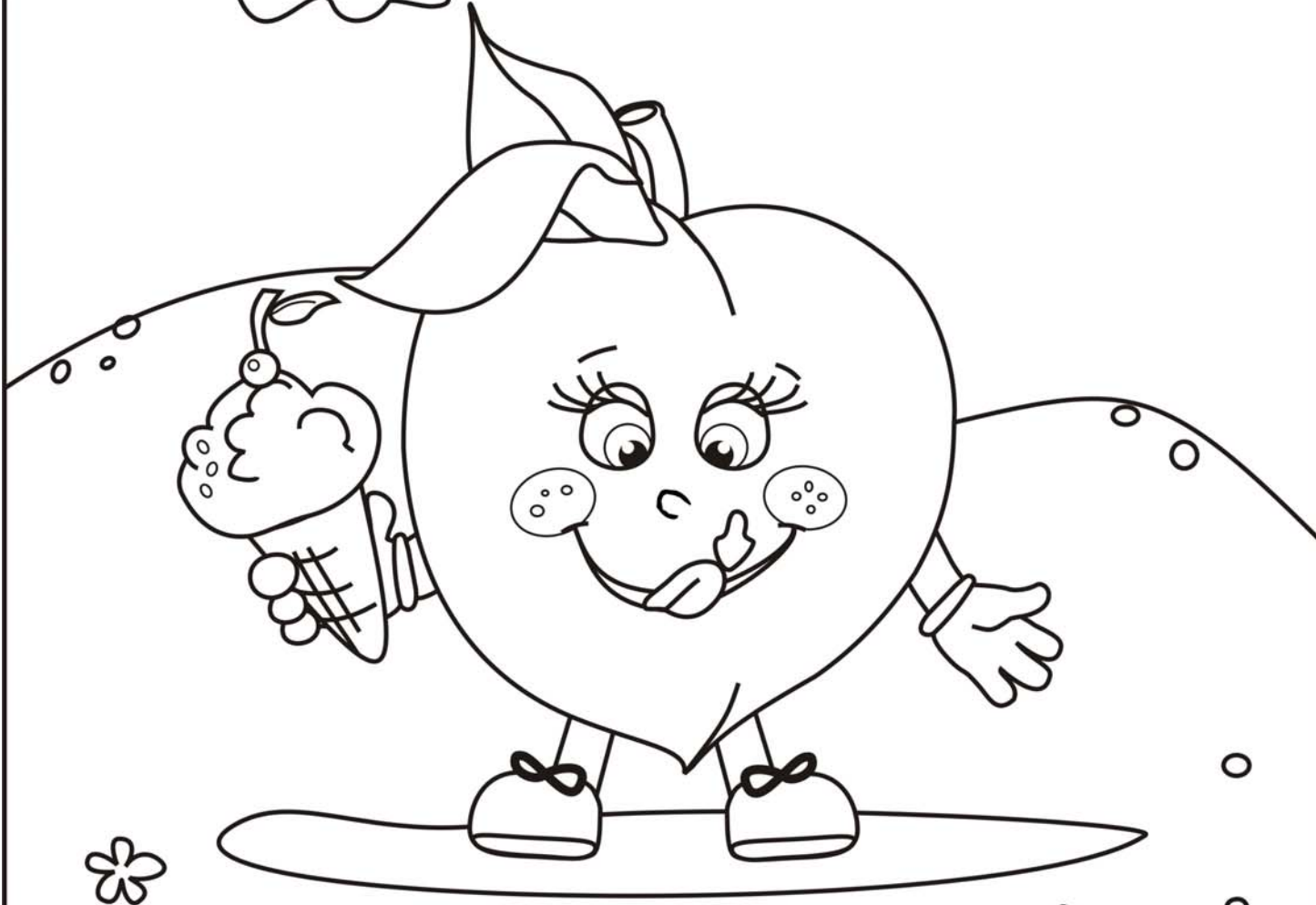


South Carolina PEACHES



Palmetto Peach Ice Cream

- 1 ½ pounds South Carolina peaches – peeled, pitted, sliced
- ½ cup sugar
- 1 Tablespoon pure vanilla extract
- 2 cups half and half cream - chilled
- 1 cup whole milk
- 1 14 oz can sweetened condensed milk

Crush half of the peaches with a potato masher. Slice the remaining peaches into small cuts. Should have 2 ½ to 3 cups. Add sugar and vanilla. Stir and let stand at room temperature for 30 minutes. Stir occasionally. Add cream, milk and condensed milk. Stir to mix. Pour into ice cream maker and follow the manufacturer's directions. Serves 12.

South Carolina
PEACH COUNCIL

The tastier peach. Taste the difference.

