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01/01/2015 I baked a trio of desserts for New Year's Eve and this Amaretto ice cream complemented the Kahlua Brownies that I baked extremely well. I had to skip the B.C. vanilla extract I ran out of it and didn't want to go to market. Luckily it was a hit and I'm going to put this ice cream recipe in heavy rotation. Thanks a lot for a simple easy recipe no fuss! 03/07/2017 Really easy and fantastic recipe. I ended up using 3c of cream because I didn't have half and half in hand. It was rich and creamy and delicious! A little scoop goes too far. I'm sure he'll do that again. 28/10/2019 Very easy and good recipe. I didn't have half and a half so I used cream instead. It will reduce sugar to 1/2 cup, but will reduce even more next time. In my opinion, all recipes have too much sugar. I had this ice cream with a hot brownie cookie and it was delicious. 1 of 1 Amaretto Ice Cream ly13110 Excellent. Ignore the reviews below that have clearly never made ice cream before. This is a standard French style cream base, and therefore the number of eggs is correct. Also, don't use more alcohol than recommended as alcohol will prevent the mixture from freezing (that's why your vodka doesn't freeze when stored in the freezer!). I thought the taste was fine; it shouldn't taste like you've just shot, anyway. Also, if you don't use the toasted almonds, you'll be really missing the flavor. This is yet another recipe where the reviews are basically I hated it, but I didn't use that, this, or this, which confuses me, as this is chemistry. Of course, if you don't do something as the recipe says, you won't get the same results. But enough soap... Enjoy the ice cream! Life is too short... This Amaretto ice cream recipe will let you want more! Tied with chocolate fudge, mini chocolate chips, and Amaretto pecans, it's sure to please you! Amaretto Ice Cream RiceThis are some of the best ice cream I've ever made! Never! I absolutely love this Amaretto ice cream with chocolate fudge swirls, mini chocolate chips and pecan amaretto and I'm so stoked that I actually still have some in my freezer! And what's even better is that it's real ice cream! Made with sugar, cream, milk, and Amaretto Liqueur! I should leave you in a little personal opinion of mine – there is no such thing as lite or skinny or fat-free ice cream. Ice cream is about cream, cream! He's supposed to have at least 10% milk fat. If it's not milk-fat, it's not ice cream! Do yourself a favor and skip any and all diet ice creams. Also, I'm not non-stirring ice creams. I'm sorry, but I'm not a fan of its texture. I much prefer the mouth-feeling of real stirred ice cream. Do yourself a favor and get an ice cream machine. You're going to thank me for this in the long run! I've got this. This. Ice Cream Maker Attachment That I Love! Yes, it takes up space in the freezer and you should remember to pre-freeze in advance, but for the price, I think it's great. Now, you can get a Cuisinart 2-Quart Automatic Ice Cream Maker, but it takes up space, and you still have to pre-freeze the metal bucket, and I don't think they make as much ice cream as the KA one. However, if you're serious about your ice cream, you can always go big and get a compressor style manufacturer like this smart Breville scoop ice cream maker or this Whynter ice cream maker. I'd love to have one of these! Make this great ice cream on your ice cream maker and send me a thank you card! Total time 6 hours 35 minutes 2 eggs 3/4 C sugar 2 C cream 1 C whole milk 1 teaspoon vanilla extract 1/4 C Amaretto Liqueur 1/4 C Amaretto Pecans 1/4 C mini chocolate chip Fudge Hot Fudge Hot Milk Sauce eggs and sugar until pale and fluffy. Mix the cream, milk, vanilla and Amaretto. The KA mixer takes about 30 minutes to process into ice cream. At the end of the mixing cycle, add the mini chocolate chips and pecans amaretto. Transfer the mixture to a freezer safety container and gradually add some hot fudge sauce to the layers. Don't mix it in, just add a few swirls as you add layers of ice cream. Freeze overnight, scoop and serve. This ice cream will remain on the soft side because of alcohol. Ice cream based on Ben and Jerry Cherry Amaretto Ice Cream helps us stay cool today in these cataclysmic temperatures. Tell you what, I love my ice cream machine. When we need ice cream, (yes, need), we have some in 30 minutes. You're not going out. And in our house, it doesn't have to be hot outside, because we love ice cream all year round. Fresh local cherries are starting to make their appearance, and I couldn't wait to get some. They are extremely sweet and delicious just for snacks as well as in this ice cream. Amaretto, which is an almond liqueur, is perfect, since almonds and cherries are a perfect taste match for each other. Homemade Ice Cream: You know what you eat?Veves is delicious, the best part of homemade ice cream: we know exactly what's in it. Which isn't much. For the most part, just cream, sugar and fruit or maybe some vanilla or cocoa. Because really, these are all you need for delicious cool treats. However, you'll never know it when you read the labels of ingredients in so many stores-bought brands. There are good ones out there, but you have to check those labels. What's in it? Here is the list of ingredients in a premium brand of frozen dairy dessert: milk, sugar, corn syrup, cream, mono and diglycerides, carob gum, guar gum, caragenan, natural flavor, annatto (for color), vitamin A palmitus, tara gum. Check out this NYT article: His Ice Cream Judgment, for an eye-opener, and a laugh, too. Milk and sugar, yes. But there's more corn syrup in there than cream! And all the other ingredients? Get out of my ice cream. I don't want me or my family to eat any of this stuff. An ice cream machine can save you \$!Buying an ice cream machine was a good investment, too. He's paid for himself many times over because, have you seen the price of store-bought frozen desserts? Do you have an ice cream machine? If you do, I'd love to hear how it works for you. There's no engine? You can make Cherry Amaretto Ice Cream Without One!You can make this Cherry Amaretto Ice Cream easily without a machine, too. However, you will have to wait just a little longer to enjoy it while your freezer does its job. Just make the recipe and pour it into a freezer safety container. Put it in the freezer, and every two hours, go mix it well. Eventually, you'll get your ice cream. But it's okay, the wait is worth it! Finally, if you're like me, and you love frozen dessert treats, you may want to check it out: Mango Coconut Ice Cream, (a non-dairy option), or Peanut Mint Frozen Yogurt. ColleenCherries and Amaretto are a match made in heaven in this creamy cool treat. 1 cup milk2 cups cream1 cup sugar1/4 cup Amaretto or any almond liqueur2 teaspoon pure vanilla extract3 cups fresh ripe cherries without pits and slicesIn a mixing bowl combine milk, cream, sugar, vanilla extract, and Amaretto.With a hand blender in low setting, mix until sugar dissolves, about 2 minutes. Pour the cream mixture into the bowl of an ice cream machine. Run the machine for 25 minutes. Turn off the machine, and add cherries and their juice. Run the machine for another 5 minutes, until the cherries and ice cream are slightly pink. Serve immediately for a soft serve of ice cream, or put in a refrigerator safe container with a lid and freeze.30 minutes of reported preparation time is the ice cream machine time. A cherry pitter is nice to have if you process a lot of cherries, as in this recipe. They are cheap and easy to use. [eafl id=14262 name=Ice Cream Maker text=Affiliate HTML Code 'Ice Cream Maker'] [eafl id=14190 name=Cherry Pitter text=Affiliate HTML Code 'Cherry Pitter'] [eafl id=14263 name=Ice Cream Scoop text=Affiliate HTML code 'Ice Cream Scoop'] [eafl id=14264 name=Ice Cream Text Plates=Affiliate HTML Code 'Ice Cream Dishes'] [eafl id=14268 name=Hand Mixer text=Affiliate HTML Code 'Hand Mixer'] Serving: 1servingCalores: 298kcalCarvohydra: 31gProtein: 2gFairo: 17gUnsaturated fat: 11gCholesterol: 29mgPotassium: 163mgSugar: 28gVitamin A: 770IUVitamin C: 3.2mgCalium: 66mgIron: 0.1mg you are here: Home » Recipes » Cocktails » Snowball Recipe | Amaretto Liquor and Ice Cream Cocktails When temperatures drop, I like to treat everyone to a Snowball cocktail after a delicious treat The slight bitterness of almond amaretto flavor combined with sweet ice cream is the perfect pair in this snowball recipe. Learn how to make this amaretto dessert liqueur cocktail with a few simple ingredients. I may be an adult, but I like to finish every meal with a sweet treat. A Snowball cocktail is the perfect way to share my love for dessert! Ice cream cocktails aren't just for hot months. I like to share a snowball drink by the fire when the cool weather settles. A snowball cocktail is historically a creamy drink that tastes like kick cream. Served in the cooler weather and on holiday, Snowball cocktails are often made with lime juice or lemonade and Advocaat, a Dutch version of eggnog. This Snowball recipe is made with ice cream and amaretto, which provides a slightly bitter but sweet kick with the softness of ice cream and vanilla. What is Amaretto liqueur? Amaretto is an almond flavored Italian liqueur believed to come from Saronno, Italy. One of the best selling amaretto brands is Disaronno Originale Amaretto, available in many grocery stores and beverage stores. Amaretto liqueur has a slightly bitter, nutty flavor mixed with vanilla perfectly combined with ice cream in this snowball recipe. Amaretto is used in a variety of cocktails and mixed drinks. It is considered a must-have ingredient in any well-stocked bar. If you love an amaretto sour, you will love this amazing snowball cocktail! Fun fact: It tastes like almonds, but most amaretto really gets its taste from apricot kernels, or pits. Snowball Cocktail Ingredients Amaretto – A sweet Italian liqueur with almond flavor. Vanilla Ice Cream - A cool treat that makes this cocktail a dessert. You can make this incredibly simple homemade vanilla ice cream or use your favorite store bought vanilla ice cream. You can replace Eggnog Ice Cream for even more winter flavor! Milk - Adds creamy, rich softness to ice cream and turns it into a boozy shake! Serving suggestions Served on an old-fashioned or glass cliff, this cocktail is sure to please. But with just a few steps, we can take this cool treat and look at it beautifully as it tastes! Tips to rim a snowball drink Make a snowball stand out with a rimmed glass. Clear or golden sugar crystals will pair nicely with this sweet treat. Granulated sugar works well in a pinch. Crushed pecans on the rim would be salty and delicious. Crushed sugar cookies will make an excellent pairing with vanilla in ice cream and amaretto. To finely chop the cookies, use a Food. There's something about a sugar or salt-rimmed cocktail glass that makes it feel and taste extra special. These techniques are not just for restaurants and bars. Take the time to turn your cocktails up a notch by rimming your glasses at home as well! Looking for a beautiful cup to Snowball cocktail? I love this simple version, but any pretty glassware will do! How to rim a glass cocktail Pour a small amount of plain syrup onto a small plate or saucer. (Maple syrup could work as well depending on what you were using on your lip.) Next, pour a small amount of your rimming powder onto another small plate or saucer. Dip your empty drink glass first into maple syrup, then into your rimming sugar or crushed biscuits. Add the snowball mixture and serve. Toasting a marshmallow for fall cocktails and winter gatherings around a fire pit or fireplace is both comfortable and memorable, but of course that can depend on the weather. It's so fun to add a toasted marshmallow to this cocktail to complete your theme. There are several ways to achieve this – you don't have to be the traditional old school roast marshmallow! Some ideas: Just roast the marshmallows on a stick over your fire. If your concentration is fire-free, simply turn on a gas stove burner and carefully bake your marshmallow over the small flame. Bake until the marshmallows are lightly browned. Bake the marshmallows in the oven, covering a sheet of biscuits with foil and placing under a meat grinder for 1-2 minutes. Be sure to watch marshmallows like coffee fast! As with any use of fire or stove, be careful. Make sure that clothes and hair are away from flame and water readily available if needed. You can always add a doll of Eggnog whipped cream or homemade whipped cream too! You're never too old for a snowball fight or a snowball cocktail. Are you preparing this avalanche recipe for a crowd? Here are some tips that will make it so much easier to make these. Print the free measurement conversion diagram. You'll make multiples in seconds! Make this cocktail snowball ahead of time and freeze! The alcohol in the amaretto will keep the whole mixture soft - and prevent annoying ice crystals from forming. Rim your glasses and undo them to make serving faster. Place all your glasses in a bar basket or butler counter cabinet to increase the forecast! Spoon or pour the iced cocktail preparation into glasses and serve immediately to enjoy the smooth and refreshing amaretto flavor of this snowball cocktail recipe. Enjoy! What cocktails are you planning to make for the holidays this year? If you add this to your must-try list, I'd love to hear from you! Please come back and leave a review and ranking with my five-star rating system. This helps me only, but also other readers! For easier recipes and simple living ideas, sign up for my newsletter! More winter cocktails Many of the links in this blog are affiliate links. JulieBlanner.com receives a small commission when certain items are purchased, but the price is the same for you. JulieBlanner.com is a participant in the Amazon Services LLC Associates Program, an affiliate advertising program provide a means for websites to earn advertising fees by advertising and linking to amazon.com. amazon.com.

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