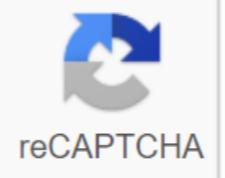




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Ice cream house hours

Makes about 5 cups ingredients 2 cups milk 3/4 cup honey Dash salt 2 eggs, beaten 2 cups whipping cream 1 tablespoon vanilla Preparation Warm milk in medium saucepan over medium heat, but do not cook; stir in honey and salt. Pour a small amount of hot liquid into eggs; back to the milk mixture. Cook and stir over medium-low heat 5 minutes. Cool thoroughly at room temperature. Stir in the cream and vanilla. Store in a refrigerator until cold. Freeze in an ice cream machine according to the manufacturer's instructions. Honey ice cream milk Substitute 4 cups of low-fat milk for milk and heavy cream in the recipe above. Ad Check out more recipes for Ice Cream & Sorbets Advertising Courtesy of Itzy That oh-so-famous ice cream truck conjures up memories of classic ice cream sandwiches, colorful characters with gumball eyes, push-up pops, and many more iconic frozen treats. But the latest ice cream trucks sell gourmet products including handmade ice cream, homemade toppings and other exciting sweets to try. Check out 15 innovative ice cream trucks that will inspire a desire to chase down these modern suppliers. Looking for more frozen treats? Check out the best popsicles in the U.S. 1 of 15 Itzy Handmade Ice Cream, New York City Itzy churns out small batches of high-quality ice cream in New York City using fresh cream from a local not-for-profit dairy collaboration. Fan favorites include Coffee Brownie, Mint Stracciatella and Blueberry Mojito Sorbet. Coffee Brownie ice cream is made with real coffee and has baked-from-scratch brownie crumbles, Mint Stracciatella has fresh mint leaves steeped in cream base, and Blueberry Mojito is a refreshing sorbet full of blueberries, lime juice, mint, and a touch of rum. As if the mouth-watering flavors aren't reason enough to visit Itzy, the company donates one school meal to a child in need (through the United Nations World Food Program) for every fifth scoops of ice cream sold. Itzy.com 2 of 15 Scoop, Portland, OR Amanda Rhoads started Scoop Handmade Ice Cream after noticing the lack of freshly made artisan ice cream in Portland. She was so passionate about the project that she learned how to make crafts ice herself. Now the business has over 30 flavors, including Cake Batter, Irish Coffee, Salted Caramel and Green Tea. And if you're looking for something that's not yet added to the menu, Scoop will work with you to create a unique flavor for special orders. scoopdx.com 3 of 15 Parfait Organic Artisan Ice Cream, Seattle Parfait describes the ice cream with a rhyme: small batch, made from scratch, Everything on this Seattle-based truck - which will soon have a brick-and-mortar location - is homemade and contains high-quality ingredients. The custard ice base contains only four ingredients: milk, cream, sugar and eggs. Each cone is made with a special iron and hand-rolled, giving a pattern and delicious result. Parfait offers all the typical classics as well as some standouts, such as Ballard Bee Honey, Milk Chocolate Chai, Meyer Lemon, and Toasted Hazelnut. parfait-icecream.com 4 of 15 Zsa's Gourmet Ice Cream, Philadelphia Zsa sells small batch, artisanal ice cream to Philadelphia residents out of its small but festive blue truck. They sell flavors of the pint, but also serve scoops, sandwiches and homemade baked goods. Current flavors include Chocolate Truffle, Vanilla, Salted Caramel, Maple Toffee Graham, and more. Cookies used in sandwiches range from Salted Toffee Almond Graham Crackers to Cinnamon Chocolate Chip Oatmeal. facebook.com/zsas.gourmet.ice.cream 5 of 15 Coolhaus, Several cities Coolhaus ice cream truck was named after architectural movements and architects themselves. Natasha and Freya, partners in cookie crime, began experimenting with homemade ice cream cookie sandwiches in 2008. Now the duo own four trucks and a store in Los Angeles, New York, Austin and Miami. The sandwiches, which are filled to the brim with the ice cream you choose, can be made with a variety of cakes. Flavors range from Classic Chocolate Chip to Potato Chip and Butterscotch, Red Velvet, and even some vegan varieties. Ice cream filling choices include Dirty Mint Julep, Green Tea, Nutella Rocky Road, and Sweet Potato and Marshmallow, to name a few of the 50 options on rotation. Their products are sustainable and organic whenever possible - even wrapper around the ice cream sandwich is 100% natural and edible. eatcoolhaus.com 6 of 15 Vee Leeuwen, New York City Vee Leeuwen Artisan Ice Cream makes its creamy treats using only hormone- and antibiotic-free milk, local cream, cheesy and egg yolks. They use high-quality ingredients for ice cream flavors, which include classics such as Mint Chip, Strawberry and Chocolate, but also Earl Grey, Currants and Cream, Palm Sugar and Sticky Black Rice. Their six trucks and three stores can be found around Manhattan and Brooklyn. The creamy concoctions are served with biodegradable cups, spoons and napkins vanleeuwenicecream.com 7 out of 15 Hello! Ice cream, Michigan Hello! Ice cream serves spoonfuls of gelato and gelato-based frozen treats out of an adorable green vintage ice cream truck called Ingrid. Everything on the truck is made fresh with gelato flavors, such as Espresso, Stracciatella, Banana, and Salted Caramel. The rich and creamy product can be served as it is or found in gelato pops, cakes, mini cones, and gelato jewels (balls of gelato on a stick dipped in a sweet coating). helloicecream.com 8 of 15 Ice Cubed, Chicago Ice Cubed offers ice cream truck treats you remember from childhood but with adult flavors. They make small batch of ice cream, handmade popsicles, and other frozen desserts. Everything on the truck is made from scratch and used to make some and exciting flavors. For example, Hudson Valley Winter includes foie gras ice cream, Mirabelle plum computing, and Minus 8 vinegar. Corn Maze has caramel ice cream, salty popcorn crunch, Penuche nougat and fried almonds. ice-cubed.com 9 of 15 Twirl and Dip, San Francisco Twirl & Dip fans chase down this Northern California truck for handmade organic soft serving along with hand-rolled cones. They offer the classics: Organic Vanilla Bean, Organic Chocolate or a Twirl, which combines the two. The chocolate dip is made with Tcho chocolate and Maldon sea salt. The truck offers other rich sauces in seasonal fruit flavors, old-fashioned ice cream sodas such as butterscotch and strawberries, and classic floats. twirlanddip.com 10 of 15 Fortified, Dallas Enticed is not your typical ice cream truck. They don't actually serve ice cream. The fore-like truck lures its customers with its signature shaved ice. The authentic Hawaiian shaved ice is set apart from your typical sno cone because each order is shaved directly out of a large ice block for the best possible snow-like consistency. Syrup is made internally using piping sugar (no preservatives). The all-time bestseller is Tigers Blood, but Orange Pineapple, Wedding Cake, and Tropical Mist are all popular choices. getenticed.com 11 of 15 S'Cream Truck, Los Angeles The S'Cream Truck has called itself a modern take on ice cream man. The retro-mounted mail car has been redesigned to serve home-style prices such as S'Cream Balls and S'Cream Cups. S'Cream Cups are typical flavors, such as Vanilla Bean, Salted Caramel and Chocolate Chip, served in a cup, while S'Cream Balls are ice cream balls on a stick dipped in chocolate or chocolate shavings. All ice cream and products are natural and free of artificial colors or ingredients. thescreamtruck.com 12 of 15 Cones Truck, Charlotte The Cones Truck is a standout soft-serve ice cream truck in Charlotte. You can get your typical cones, floats and classic sundaes, but the truck also has a menu of fun creations, which often incorporate homemade baked goods. Customer favorites include Granny Gene Sundae (soft server layered with homemade lemon curd and garnished with graham cracker crumble), Carolina Gold (a sundae covered in chocolate and caramel sauces, vanilla wafer pieces, and white chocolate sauce); and Aladdin's Delight (ice cream topped with pomegranate molasses and pistachios). sticksandconesicecream.com 13 of 15 Fifty Licks, Portland, OR Ice Cream purveyor Chad Draizin has always had a passion for the local Portland food scene. His ice cream has a French style custard base and he is very devoted to quality flavors. In fact, if a new ice cream he's experimenting with isn't the best version of the special flavor he's ever tasted, then he won't serve it. That's why Fifty Licks don't serve chocolate - Chad is still Recipe. Ice cream flavors change with the seasons, but recently Fifty Licks truck has offered Strawberry, Jasmine Tea-Apricot, Toasted Milk, Coffee, Tahitian Vanilla, and Szechuan Peppercorn. The truck operates only in the warmer months, but a brick-and-mortar store opens in August to satisfy year-long ice cream cravings. fifty-licks.com 14 of 15 Big Gay Ice Cream Truck, New York City The Big Gay Ice Cream Truck serves soft dipping with a modern twist. Sure, you can still have the cone dipped in chocolate, but founders Douglas Quint and Bryan Petroff also offer creative toppings such as wasabi lingu dust, Nilla Wafers, Dulce de Leche, olive oil and sea salt. Fan favorite Salty Pimp has vanilla soft serving that is injected with Dulce de Leche, topped with sea salt, and dipped in a chocolate shell. The original truck was so popular that there are now two Big Gay Ice Cream Shop brick-and-mortar locations in New York City. biggayicecream.com 15 of 15 Westside Creamery, Atlanta Westside Creamery Artisanal Ice Cream and Sorbet calls its approach to frozen desserts farm to bowl. All ice cream and sorbet is small batch and made using fruits, vegetables and herbs from local farms. Despite their focus on high-quality local produce, Westside Creamery still aims to satisfy your inner truck-chasing child with floats, ice cream sandwiches and nostalgic scoops in flavors like Salted Butter Caramel, Mint Sweet Tea and Peanut Butter. westsidecreamy.com westsidecreamy.com