



Homemade Ice Cream (and Cone)

Think you need an expensive ice cream maker for tasty homemade ice cream? Think again! This awesome recipe for ice cream and handmade ice cream cones and bowls requires only a food processor and a baking sheet. The crème fraiche is very versatile; this recipe calls for nuts and berries, but you can add almost any extras you like.

Ingredients

Cone:

4/5 cup plain flour
1 ¼ cup icing sugar
1/2 stick melted butter
½ cup egg whites

Ice Cream:

1 cup crème fraiche
½ cup frozen mixed berries
3 fresh leaves of mint
2 tbsp icing sugar
Juice of 1 lime
Handful of toasted hazelnuts, coole

Preparation Process

Mix the flour and sugar into a large bowl and mix thoroughly

Slowly pour in the egg whites, whisking the mixture together as you pour. Continue whisking until completely mixed into a paste

Pour in the melted butter and continue to whisk

Spread the mixture onto a sheet of parchment paper. Pour in a round shape for a dish-shaped cone, or into a special shape (see video) for a traditional cone.

Bake at 350 degrees for 5-7 minutes, or until the edges are golden brown (roughly 5-7 minutes)

Remove from the oven and let shape into a bowl or cone, depending on your preference

Pour the crème fraiche, berries, mint, sugar, juice and hazelnuts into a food processor one at a time, blending the ingredients briefly before adding each subsequent ingredient

Process for 30 seconds, pour into the bowls or cones and serve.

If you want to watch the video again. Click [here](#).