

FRANGELICO PEACHES & SPEEDY ICE CREAM

Overnight Recipe

Ingredients

*2-3 pounds White or
Yellow Peaches*

*½ Cup Frangelico or
other Hazelnut liquor*

*Willa's Peach Pecan
Shortbread 4oz Box*

*Bee in your Bonnet
Cinnamon Honey*

***SPEEDY VANILLA
ICE CREAM***

14 Oz Condensed Milk

12 Oz Evaporated Milk

2 Tablespoons Sugar

2 teaspoons Vanilla

2 Cups Whole Milk

Directions

Peel Peaches and remove the pit.

Place Peach halves in a Ziploc bag and pour in Frangelico.

Transfer to the refrigerator overnight, turning occasionally.

Reserve 2 halves and dice for folding into Ice Cream.

To serve, place Frangelico marinated Peach half in a dessert bowl and crumble Shortbread cookies over the top.

Scoop Ice Cream and drizzle with Cinnamon Honey!

FOR ICE CREAM:

Whisk all ingredients.

Transfer to an Ice Cream Maker and churn until set.

Makes about a half-gallon.

Transfer into a freezable container for 20 minutes.

Use a spatula to fold in chopped peeled Peaches.

Freeze at least 2 hours or overnight before serving.