

Agave Sweetened Vanilla Goat's Milk Ice Cream

by Kiri Hyatt

5 beaten egg yolks
3/4 cup agave sweetener
6 cups whole goat's milk
2 Tbs vanilla

Wisk first 2 ingredients together. Once the eggs and sweetener is combined, add milk and stir. Now turn on the stove and heat to just before boiling. Turn the stove off and add vanilla. Cool in refrigerator until completely chilled. If in a hurry, you can chill in the freezer, just don't forget about it or it could freeze.

Once chilled, put in ice cream maker.

Chocolate Chip Mint Ice Cream

Replace 1 tablespoon of vanilla with 1 tablespoon of mint extract.

Add Nestle mini morsels or any chocolate chips or chop up a chocolate bar to desired size of chocolate bits.