



Honey ice cream

This fantastic ice cream offers a good excuse to indulge. It only takes a few minutes of actual working time - just don't tell people how simple it is!

Ingredients

- One third (or more) of a 340g jar of Traidcraft Honey
- Quarter pint whole milk
- Half pint double cream
- 1 dessertspoon vanilla extract

Makes 1 pint of ice cream.

Method

1. Stir the milk, double cream and vanilla extract together in a saucepan.
2. Warm but do not boil, then very thoroughly stir in the honey.
3. Leave to cool.
4. Pour into a basin and stir well again.
5. Freeze. For the first four hours, whisk the mixture well for a couple of minutes on the hour.
6. Freeze until frozen.
7. Before serving, remove from the freezer for a few minutes.

Thanks to Susan Butt, a Traidcraft Fair Trader, for this recipe.

Buy the ingredients

- [The fair trade ingredients for this recipe are available in the Traidcraft online shop.](#)