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There is nothing better than to have a tasty and yummy flavored ice cream made at home, prepared all by you. When you make deserts at home, you make it the way you like it, mixing your favorite flavors that will make your deserts much better than the synthetic ones that you get in the market. The best part is that your dish made at home is going to cost you much less than what you buy off the market. You can experiment different flavors and ingredients each time to finally come to the best recipe conclusion. Making ice creams at home becomes much easier if you have an ice maker at home. All you have to do is to mix the ingredients together in the maker and your ice cream is ready. Just follow any good recipe and you will be ready with a delicious one within no time. Let me try and help you out with making ice cream at home using a readymade maker.

Put your maker in the freezer in the night previous to the day you are going to make deserts at home. Next day your ice maker is ready to make your ice cream as it is chilled all night. Now you go and mix all the ingredients you have to, like milk, sugar, cream, flavors, fruits etc. in a bowl. Then once you mix it well together, you put it into the cream maker for it to get frozen and prepare your dish. Some recipes even ask you to heat the milk before you add the flavors to the mixture. Flavors mix well when you add it to a boiled liquid than on a cold one. So you can decide to heat your milk and sugar in a pan gently and slowly add your cream and flavors to it once it comes to boil.

Then you let the mixture cool off as you cannot put hot liquid inside the maker, it wonâ€™t work out well that way. Once the mixture has cooled off, add some more cream to it and mix them well. Now add the entire mixture into the maker and let it do the rest of the job on your behalf. In sometime, you will find that your ice cream is fully prepared. Take it out of the maker now and serve it to your family. There is another interesting way to improve your desert and that is by adding fresh fruits. Once the dish has been prepared, you can add fresh fruits like strawberry, mango to your ice cream. A fresh fruit will bring out the extra in your desert and your family is simply going to love it. Some people also prefer to use a mixer to mash the fruits and they add it directly to the mixture before putting them into the ice cream maker. Both ways youâ€™re going to love all the fresh fruits addition to your ice cream. Enjoy your desert with your family and friends.

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