

Ellicottville Apple Honey Crisp Ice Cream

Class Goal: Create an ice cream that utilizes local New York State agriculture products while making it as healthy as possible.

Instead of using store bought sugar, we used local honey from one of our student's farms. Store bought milk was replaced with local pasteurized whole milk from a NYS Dairy. Apples were local NY state grown. We hope you enjoy!!



Ice Cream

Ingredients:

- 6 cups heavy cream
- 6 cups whole milk
- 1 cup local honey
- 2 tablespoons lemon juice
- 1 tablespoon vanilla extract

Steps for Ice Cream

- 1) Add all ingredients to 5qt electric ice cream freezer
- 2) Run ice cream freezer for approximately 30 mins or until desired constancy

Honey Granola

Ingredients:

- 4 cups rolled oats
- 1/3 cup canola oil
- ½ cup honey
- 1 tablespoon ground cinnamon
- 1 teaspoon vanilla extract

Steps for Granola

- 1) Preheat oven to 300 degrees
- 2) Place oats in a large bowl. Mix oil, honey, cinnamon, and vanilla together in a smaller bowl. Pour over dry ingredients and mix well.
- 3) Spread mixture onto ungreased baking sheet.
- 4) Bake in oven until golden or 20 minutes stirring occasionally. Remove from oven and let cool completely.

Apple Crisp

6 cups diced and peeled New York State Fuji apples (about 6-7 medium)

½ cup local honey

¼ cup all purpose flour

2 tablespoons lemon juice

2 teaspoon ground cinnamon

1 teaspoon ground nutmeg

¼ teaspoon salt

1 tablespoon unsalted butter

Steps for Apple Crisp

- 1) Preheat oven to 375
- 2) Mix lemon juice in bowl with melted butter, cinnamon, nutmeg, salt, honey and diced apples
- 3) Bake for 30 minutes

Final Step!

Dish yourself up a bowl of our delicious honey sweetened vanilla ice cream, add some apple crisp and honey granola for the ultimate bowl of Ellicottville Apple Honey Crisp Ice Cream!!!