

Dreamy Midnight Bloom

Created by: Mrs. Setter's Second Grade Class; Gowanda NY

Ingredients

Original recipe (1X) yields 32 servings

2 quarts (8 cups) half-and-half

$\frac{2}{3}$ cup of lavender syrup

1 $\frac{1}{2}$ cups white sugar

$\frac{1}{8}$ teaspoon of orange blossom water

1 cup heavy cream

2 pieces of chopped candied ginger

4 teaspoons vanilla extract

Optional: fresh blueberries

1 pinch salt

Directions

1.) Combine half-and-half, sugar, cream, vanilla, and salt in the freezer container of an ice cream maker.

2.) Freeze according to the manufacturer's instructions, about 20 minutes.

Add the lavender syrup, the orange blossom water, and chopped ginger in the last few minutes of churning (or after the ice cream is churned and still soft.)

3.) Transfer to an airtight container and freeze until firm, about 4 hours.

4.) Before eating, add fresh blueberries.

5.) Enjoy!