



Adirondack Strawberry Avalanche

About the Recipe:

This sweet strawberry ice cream is perfect for summer! Fresh and flavorful with chocolate boulders with a waffle cone that won't disappoint!

This perfect balance of tart and sweet will make your tastebuds feeling fresh. Adirondack Strawberry Avalanche is strawberry based ice cream filled with fresh strawberry and rich chocolate chunks!!

Recipe Information:

Serves: About 30 people (~ $\frac{1}{2}$ cup serving)

Ice Cream Base Ingredients

Measurement	Ingredients
6 Cups	Heavy Cream
3 Cups	Whole Milk
2 $\frac{1}{2}$ Cups	Granulated Sugar
4 $\frac{1}{2}$ tsp..	Vanilla Extract
4 $\frac{1}{2}$ tsp.	Strawberry Extract
1 tsp.	Salt
4 Cups	Freshly Diced Strawberries
4 $\frac{1}{2}$ tsp.	Pink Food Coloring
2 Cups	Chocolate chunks



Waffle Cone Ingredients

Measurements	Ingredients
2 bags	Chocolate Chips
30 cones	Waffle cones

Ice Cream Topping Ingredients

Measurement	Ingredients
1 Tbsp.	Chocolate Syrup
1 tsp.	Strawberry Syrup
30 cones	Waffle Cones

Be prepared

Kitchen Tools
★ Liquid Measuring Cup ★ Teaspoon ($\frac{1}{2}$) ★ Tablespoon ($\frac{1}{2}$) ★ Dry Measuring Cup ($\frac{1}{3}$) ★ Knife ★ Mixer ★ Cutting Board ★ Mixing Bowl ★ Ice Cream Machine ★ Rubber Spatula ★ Ice Cream Scoop ★ Parchment paper & baking sheet ★ Microwave safe bowl ★ Whisk ★ Sealing Containers



Directions Section

Ice Cream Base Directions:

Step 1: Pour 3 cups of whole milk and $2 \frac{1}{2}$ cups of sugar into a bowl.

Step 2: Combine whole milk and granulated sugar into a large mixing bowl. Whisk until sugar completely dissolves.

Step 3: Whisk in 6 cups of heavy cream, $4 \frac{1}{2}$ tablespoons of vanilla extract, $4 \frac{1}{2}$ tablespoons of strawberry extract, a teaspoon of salt, and pink food coloring.

Step 4: Dice up 40 cups of fresh strawberries and put them into the fridge until needed.

Step 5: Ensure your ice cream maker's canister has frozen for a full 24 hours prior to following the ice cream maker instructions.

Step 6: Add chocolate chunks after 20 minutes of churning and strawberries.

Ice Cream Machine Directions:

Step 1: Pour the ice cream base into the mixture.

Step 2: Secure the lid and make sure it's on the canister.

Step 3: Place the canister into the plastic liner and make sure it's in the center of the liner.



Step 4: Now prepare the plastic liner by filling it with ice to the top.

Step 5: Add 1-2 cups of rock salt to the top of the ice inside the plastic liner.

Step 6: Plug the power cord into an electrical outlet.

Step 7: Run for 20 minutes then pause to add Strawberries and chocolate chunks.

Step 8: Close container and continue churning for 20-30 more minutes.

Step 9: Once finished, transfer Ice cream into a container.

Step 10: Freeze for about 2 hours before serving.

Chocolate Dipped Waffle Cone Directions:

Step 1: Heat at 50% power: Set your microwave to 50% power (or defrost) and heat the chocolate chips for 30 seconds, then remove the bowl and stir.

Step 2: Put back in the microwave for 30 seconds, remove and stir until smooth:

The chips will look solid but are hot inside; stir vigorously for 1 to 2 minutes using the residual heat to melt them completely.

Step 3: Dip top of cone into chocolate 1 inch

Step 4: Place on parchment paper.

Step 5: Refrigerate until firm.



Ice Cream Assembly Instructions:

Step 1: Scoop two balls of ice cream onto dipped waffle cones.

Step 2: Pour chocolate syrup.

Step 3: Pour strawberry syrup.

Step 4: Serve and enjoy.