

Key Lime Pie Ice Cream

Nothing says SUMMERTIME better than home made ice cream right? I have happy, but hot summertime memories from my childhood. We didn't have A/C until I was 7 years old. We lived in the country near my grandmother. She didn't have A/C either. But I remember cookouts, and watermelon, cold Double Cola in a glass bottle, and home made ice cream Grandmother would serve to cool us down. Then the family would play croquet until the fire flies appeared and the sun went down. Not only was Grandmother the master cook, but also a wicked croquet player. I don't recall her ever losing a game of croquet.

In honor of all that Grandmother means to me, I give you my adapted version of Key Lime Pie Ice Cream. Although the original recipe is from Paula Deen, I added the buttered graham cracker crumbs to the mix. I hope Grandmother and Paula Deen will both be proud of me.

- 2 cups heavy whipping cream
- ½ cup sugar
- 2 (14 ounce) can sweetened condensed milk
- 1 ¼ cups key lime juice
- 1 Tablespoon key lime zest
- 1 quart half and half

Beat cream until thickened; gradually add sugar beating until soft peaks form. Add condensed milk and beat until stiff peaks form. Beat in lime juice, zest, and half and half. Pour mixture into freezer container of a 1 gallon electric ice cream freezer and freeze according to manufacturer's instructions.



While ice cream is freezing - mix together in medium bowl:

- 1/3 box Honey Graham Crackers - crushed in blender or by hand
- 1 stick melted butter

In my opinion, the graham cracker mixture makes this ice cream extra special. I have added the graham cracker/butter mixture to the ice cream freezer during the last 5-10 minutes of the freezing process. Sometimes I have forgotten to add the graham crackers until after the ice cream was completely frozen - so I sprinkled some mix on top. But the BEST way to serve Key Lime Pie ice cream is to have the crackers both IN the ice cream AND ON TOP. Yum! (If a firmer texture is desired, transfer ice cream to an air tight container and freeze for 2 hours or until firm).