

LAVENDER BLUEBERRY SWIRL ICE CREAM

INGREDIENTS:

480g (2 cups) heavy cream
397g (1 can) sweetened condensed milk
8oz (1 cup) mascarpone cheese
1/8 tsp LorAnn Organic Lavender Oil
2 tsp LorAnn BlueberryDelight Flavor Fountain
170g (1/2 cup) blueberry jam (homemade or store-bought)
For serving: Waffle cones or ice cream cups, Fresh blueberries for topping



DIRECTIONS:

1. In a medium bowl, using a hand mixer, whip the heavy cream until stiff peaks form. Set aside until step
2. In a large mixing bowl, combine the sweetened condensed milk and mascarpone cheese.
3. Using a hand mixer, whip the mixture on high speed until fully combined and stiff peaks form.
4. Divide the mixture evenly into two separate bowls.
5. To one bowl of the mixture, add 1/8 tsp of Lorann Oils Super Strength Lavender Flavor (DO NOT OVERDO IT). Mix until well combined.
6. To the other bowl, add 2 tsp of Lorann Oils Blueberry Flavor Fountain. Mix until well combined.
7. Divide the whipped cream in half and fold half into the lavender flavor and half into the blueberry flavor.
8. In a freezer-safe container, layer the lavender and blueberry-flavored ice cream alternately.
9. Spoon some blueberry jam over the ice cream layers in the container.
10. Use a spatula or knife to gently swirl the jam into the ice cream, creating a marbled effect.
11. Repeat the layering and swirling process with the remaining ice cream and blueberry jam.

12. Sprinkle fresh blueberries over the top if desired.
13. Cover the container with a lid or plastic wrap to prevent ice crystals from forming.
14. Place the container in the freezer and let it freeze for at least 6 hours or overnight until firm.
15. Remove the ice cream from the freezer and let it sit at room temperature for a few minutes to soften slightly.
16. Scoop the Lavender Blueberry Swirl Ice Cream into waffle cones or ice cream cups using an ice cream scoop.
17. Top with fresh blueberries for an extra burst of flavor and texture.
18. Serve immediately and enjoy the delightful combination of lavender, blueberry, and swirls of jam.