

Cheesecake Ice Cream w/Candied Lemon Peel (no machine needed!)



Team, I'm teaching health this summer at our school's summer school. I don't even know what to do with this new venture. Let's review my qualifications for a second. OK, I am, actually, the Department Chair for our Health team (which, consists of one devoted and beloved teacher). And sure, I studied early childhood development in social work school. And, yes, ok, I know a few things about mental health being as that I'm the Director of our School Counseling Department. But just because I know some things doesn't mean I know how to TEACH some things. I can facilitate a workshop on issues of diversity or issues of social emotional health in adolescents

like it's nobody's business but teaching a State-certified Health curriculum to 13 and 14 year-olds for 4 hours a day is 100% another story. Also, I'd really like to point out that my Head of School (and mentor) will have his son in the class (and so will a few other of my colleagues) so I'm ~~horrified~~ excited to teach them things like, chlamydia, what the scrotum is and the cycle of ovulation. Try not to be jealous.





BFFS share ice cream



. . . or do they?

So I'm a little late on the whole Shavuot-and-cheesecake-thing but who says a quick and easy recipe for cheesecake ice cream can ONLY be posted prior to Shavuot. This is the type of user-friendly recipe that can be, and should be, enjoyed ALL THE TIME. I decided to mix-in candied lemon peel because I'm on a lemon kick these days but you can mix-in anything your little heart desires. Consider the ice cream base your blank canvas. Create!

A few things to note: The ice cream is very creamy due to the inclusion of whipped cream, which I made at home but you could easily substitute with store-bought whipped cream. I liken the texture to gelato than what is traditionally thought of as 'ice cream'. It's also not ragingly sweet, which I truly like because it lends itself to the sweetness of whatever mix-in you choose. I have a feeling I'll be making this A LOT this summer. Enjoy!

P.S. Hi, Julee!



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