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## Pierre's Cinnamon Ice Cream ♦

Pierre's Cinnamon Ice Cream is a delicious frozen dessert that combines the creamy goodness of ice cream with the warm and comforting flavor of cinnamon. It is perfect for enjoying on its own or as a topping for pies, cakes, and other desserts. The recipe has been passed down through generations and is a favorite among ice cream lovers.

**Recipe Type:** Standard

**Prep Time:** 30 mins

**Cook Time:** 20 mins

**Total Time:** 50 mins

**Recipe Yield:** 1000 grams

**Number of Servings:** 10

**Serving Size:** 100 g

### Ingredients

<b>500 ml</b>	Milk
<b>500 ml</b>	Heavy Cream
<b>200 g</b>	granulated sugar
<b>2 tsp</b>	Cinnamon
<b>2 tsp</b>	vanilla extract

6 Egg Yolks  
pieces

## Directions

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### Step 1

Stove

In a saucepan, heat the milk and heavy cream over medium heat until it begins to simmer.

**Prep Time:** 5 mins

**Cook Time:** 10 mins

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### Step 2

In a separate bowl, whisk together the sugar, cinnamon, and egg yolks until well combined.

**Prep Time:** 5 mins

**Cook Time:** 0 mins

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### Step 3

Slowly pour the hot milk mixture into the egg yolk mixture, whisking constantly to prevent curdling.

**Prep Time:** 5 mins

**Cook Time:** 0 mins

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## Step 4

Stove

Return the mixture to the saucepan and cook over low heat, stirring constantly, until it thickens and coats the back of a spoon.

**Prep Time:** 5 mins

**Cook Time:** 10 mins

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## Step 5

Remove from heat and stir in the vanilla extract.

**Prep Time:** 0 mins

**Cook Time:** 0 mins

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## Step 6

Refrigerating

Transfer the mixture to a container and refrigerate for at least 4 hours, or until completely chilled.

**Prep Time:** 0 mins

**Cook Time:** 127 mins

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## Step 7

Ice cream maker

Pour the chilled mixture into an ice cream maker and churn according to the manufacturer's instructions.

**Prep Time:** 0 mins

**Cook Time:** 20 mins

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## Step 8

Freezing

Transfer the churned ice cream to a lidded container and freeze for at least 2 hours, or until firm.

**Prep Time:** 0 mins

**Cook Time:** 120 mins

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## Step 9

Serve the Pierre's Cinnamon Ice Cream in bowls or cones and enjoy!

**Prep Time:** 0 mins

**Cook Time:** 0 mins

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## Nutrition Facts

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**Calories:** 250 kcal

**Fat:** 20 g

**Protein: 3 g**

**Carbohydrates: 20 g**

## Nutrition Facts

### Proteins

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Protein	3 g	17.65%	17.65%

### Carbohydrates

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Carbohydrates	20 g	36.36%	40%
Fibers	0 g	0%	0%
Sugars	15 g	N/A	N/A
Lactose	0 g	N/A	N/A

### Fats

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Monounsaturated Fat	5 g	N/A	N/A

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Saturated Fat	15 g	68.18%	88.24%
Fat	20 g	71.43%	80%
Cholesterol	100 mg	N/A	N/A

## Vitamins

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Vitamin A	10 iu	1.11%	1.43%
Vitamin C	0 mg	0%	0%
Vitamin B6	0 mg	0%	0%
Vitamin B12	2 mcg	83.33%	83.33%
Vitamin E	2 mg	13.33%	13.33%
Vitamin D	2 mcg	13.33%	13.33%

## Minerals

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Sodium	50 mg	2.17%	2.17%
Calcium	10 mg	1%	1%
Iron	2 mg	25%	11.11%
Potassium	100 mg	2.94%	3.85%

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Zinc	0 mg	0%	0%
Selenium	2 mcg	3.64%	3.64%

## Recipe Attributes

### Events

Christmas

Easter

Valentine's Day

New Year

Baby Shower

Back to School

Barbecue

Picnic

### Cuisines

Italian

### Course

Desserts

Salads

Sauces & Dressings

### Cultural

Cinco de Mayo

Christmas

### Demographics

Senior Friendly

Diabetic Friendly

Heart Healthy

### Diet

The Whole30 Diet

Vegan Diet

Pescatarian Diet

### Meal Type

Brunch

Supper

### Difficulty Level

Medium

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