

# Cleo Coyle's No-Churn White House Cherry Ice Cream

Text and photos (c) by Alice Alfonsi who writes [The Coffeehouse Mysteries](#) as [Cleo Coyle](#) with her husband, Marc Cerasini.

White House is a classic American ice cream flavor that can be traced back to at least 1929, when it first began appearing in newspaper ads. My no-churn version of this ice cream classic is incredibly easy to make, requires no cooking or ice cream machine, yet produces a lovely, creamy, absolutely delicious dessert. For my husband, it brings back especially fond memories since it was his favorite flavor during his boyhood. No worries if this flavor doesn't get your vote. Try my other no-churn recipes.

To get my **No-Churn Chocolate**, **No-Churn Vanilla**, or **No-Churn Coffee** ice cream with a free, downloadable PDF of all three recipes, [click here](#). For my **No-Churn Vanilla Bean** ice cream recipe (also with a free PDF), [click here](#). Now here's the scoop on how to make old-fashioned White House Cherry. May you eat with joy!

~ Cleo

*Makes a little over 1 quart (1 liter), about 5 cups*

## INGREDIENTS:

2 cups heavy cream (aka heavy whipping cream)

1 (14 ounce) can sweetened condensed milk (about 1-1/4 cups)

1/2 cup evaporated milk

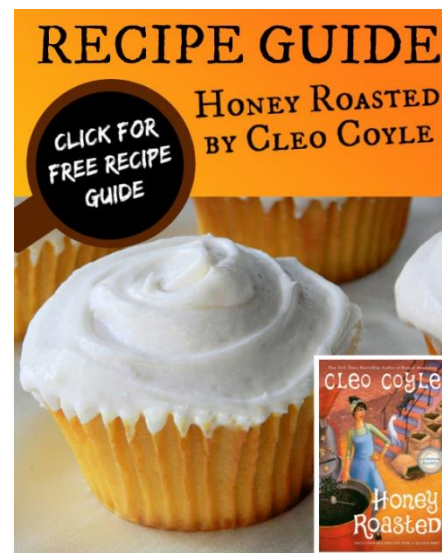
1/4 cup of the liquid drained from a jar of maraschino cherries (or the syrup from making your own, [see cherry note below](#))\*

25 maraschino cherries drained well and sliced in half\*

(\*Cherry note: You can use store bought maraschino cherries or make your own. Check out this easy, non-alcoholic version from [Food & Wine](#) by [clicking here](#).)



Photo by Cleo Coyle



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**(1)** In a chilled metal, glass, or ceramic bowl, beat heavy cream with an electric mixer until thickened. How thick exactly? Do not create whipped cream. Instead, beat the cream only until it resembles a thickened white gravy, as you see above...

**(2)** Now add the sweetened condensed milk, evaporated milk, and 1/4 cup of liquid from the jar of maraschino cherries. With the mixer on low, blend the mixture well until smooth. Do not add the cherries or they will simply sink to the bottom of your pan. Instead...



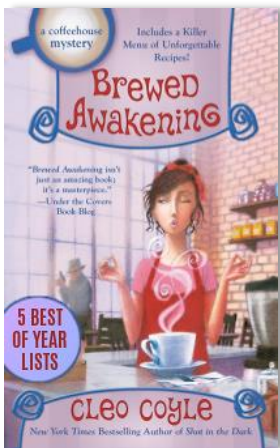
**(3)** Pour the mixture into a chilled 9 x 5 metal loaf pan. A metal pan will conduct the cold better than a sealed plastic container. Do not fill pan to the very top. Place pan in the freezer uncovered for about 90 minutes to 2 hours.

When the mixture has thickened enough to prevent the cherry halves from sinking to the bottom of the pan, fold them in. If they still

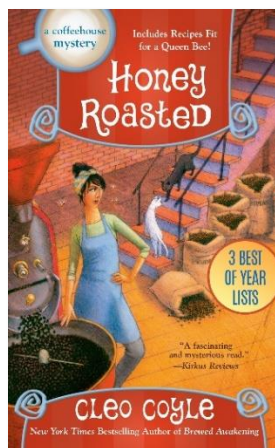
sink, all is not lost. Continue freezing another hour and use a spoon to stir up the mixture, folding the cherries up from the bottom until they are distributed throughout.



**(4)** Use the back of a large spoon to smooth the top of the ice cream in the pan. Wrap the loaf pan in plastic wrap, keeping the plastic from touching the ice cream. Place pan in freezer for 8 to 12 hours more. To store: scoop finished ice cream into a re-sealable plastic container or continue to re-wrap the metal pan in plastic wrap to prevent freezer burn, and...*Eat with joy!* ~ Cleo

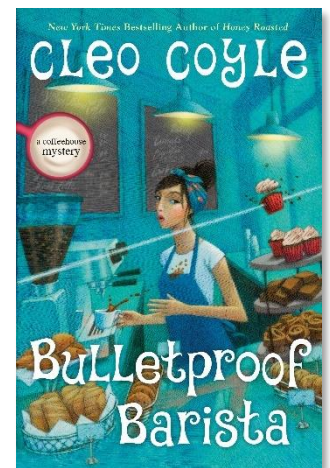


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