

Homemade Ice Cream

Description:

This project teaches youth how make ice cream either by cranking or plugging in the machine. Taste, quality and texture are the key this project looks for.

State Fair Entries:

No State Fair Entry

Exhibitor Check list:

- Judging for Foods will be June 19th

Exhibit Guidelines:

Judges evaluating exhibits should recognize individual differences and creativity, therefore using information in this document as a guide rather than a requirement.

The goal of the Homemade Ice Cream project is for youth to learn to use safe food handling methods, follow a recipe, and exercise creativity in making different types of homemade ice cream or similar frozen desserts. Raw milk, raw milk products or uncooked eggs/egg whites are not permitted. No home canned fruits may be used.

Exhibit Class Guidelines:

Beginner (grades 3-4 suggested)

Learn to make vanilla or chocolate homemade ice cream, frozen yogurt, non-dairy ice cream or similar frozen dessert. Exhibit at least one pint of this dessert. A recipe card with sources must accompany exhibit.

Intermediate (grades 5-8 suggested)

Learn how to make different flavors of ice cream, frozen yogurt, non-dairy ice cream or similar frozen dessert other than chocolate or vanilla. Exhibit at least one pint of this dessert. A recipe card with sources must accompany exhibit.

Advanced (grades 9-12 suggested)

Learn how to make different flavors of ice cream, frozen yogurt, non-dairy ice cream or similar frozen dessert with increasingly complex recipes which may include the use of real fruits, nuts or other added ingredient such as a candy. Exhibit at least one pint of this dessert. A recipe card with sources must accompany exhibit.