Marschall's Patent Freezer.

For Royal Letters Patent.

Marschall's School of Cookery.

The Book of Foods.

Specimen from
Avocado Ice Cream

Ingredients:
- 2 ripe avocados
- 1 cup heavy cream
- 1 cup milk
- 1 teaspoon vanilla extract
- 1/2 teaspoon salt

Instructions:
1. Peel the avocados and set aside.
2. In a blender, combine avocados, cream, milk, vanilla, and salt. Blend until smooth.
3. Pour into a loaf pan and freeze for 2 hours or until firm.

Coconut Ice Cream

Ingredients:
- 1 can (14 ounces) coconut milk
- 1 cup heavy cream
- 1/2 cup full-fat coconut cream
- 1/2 cup granulated sugar
- 1/2 teaspoon vanilla extract

Instructions:
1. In a blender, combine coconut milk, cream, coconut cream, sugar, and vanilla. Blend until smooth.
2. Pour into a loaf pan and freeze for 2 hours or until firm.

Quick Raspberry Ice Cream

Ingredients:
- 1 pint raspberries
- 1 cup heavy cream
- 1/4 cup sugar
- 1/4 cup freshly squeezed lemon juice

Instructions:
1. In a blender, combine raspberries, cream, sugar, and lemon juice. Blend until smooth.
2. Pour into a loaf pan and freeze for 2 hours or until firm.

Peach Ice Cream

Ingredients:
- 4 cups fresh peaches, peeled and pitted
- 1 cup heavy cream
- 1/2 cup sugar
- 1/2 cup water
- 1 teaspoon vanilla extract

Instructions:
1. In a blender, combine peaches, cream, sugar, water, and vanilla. Blend until smooth.
2. Pour into a loaf pan and freeze for 2 hours or until firm.
Peach Pie Ice Cream

Ingredients:
- 2 cups peach slices
- 1 cup sugar
- 1/2 cup water
- 1 tablespoon lemon juice
- 1 cup heavy cream
- 1 cup milk
- 2 teaspoons vanilla extract

Instructions:
1. In a medium saucepan, combine the peach slices, sugar, and water. Bring to a boil, then reduce heat and simmer for 10 minutes.
2. Strain the mixture, reserving the liquid.
3. In a blender, combine the reserved peach liquid, heavy cream, milk, sugar, and vanilla extract. Blend until smooth.
4. Pour the mixture into a shallow pan and freeze for 2 hours, stirring every 30 minutes.
5. Transfer the mixture to the freezer, and freeze for 8 hours or overnight.
6. Remove the ice cream from the freezer and let it sit at room temperature for 5-10 minutes before serving.
Pear Scones

Preheat oven to 350°F. Lightly grease a baking sheet.

Ingredients:
- 2 cups all-purpose flour
- 1 cup granulated sugar
- 2 teaspoons baking powder
- 1/2 teaspoon salt
- 1/2 cup unsalted butter, softened
- 2 large eggs
- 2 cups milk
- 1/2 cup chopped walnuts

Instructions:
1. In a large bowl, combine the flour, sugar, baking powder, and salt.
2. Add the softened butter and mix until the mixture resembles coarse crumbs.
3. Add the eggs and milk and mix until a smooth dough forms.
4. Stir in the chopped walnuts.
5. Spoon the batter onto the prepared baking sheet.
6. Bake for 20-25 minutes, or until golden brown.
7. Serve warm.
Crabapple Juice Sorbet

Whisk 1 cup water and 1 cup sugar for 5 minutes.
Place the crabapple juice in the saucepan and heat to 75 degrees.
Mix the crabapple juice and the sugar mixture.
Pour the mixture into the mold and freeze for 20 to 25 minutes.

Crabapple Apple Sorbet

Add 1 cup water and 1 cup sugar for 5 minutes.
Place the crabapple juice in the bowl of the blender.
Add 1 cup water and 1 cup sugar for 5 minutes.
Place the crabapple juice in the bowl of the blender.
Maple Syrup Sauce

Ingredients:
- 1 cup brown sugar
- 1 cup honey
- 1/4 cup maple syrup
- 1/4 cup water
- 1/4 teaspoon salt
- 1 tablespoon butter
- 1 tablespoon chopped pecans
- 1/4 teaspoon vanilla extract

Instructions:
1. In a medium saucepan, combine all ingredients except butter and pecans.
2. Bring to a boil over medium heat, stirring occasionally.
3. Reduce heat to low and simmer for 10 minutes, or until thickened.
4. Add butter and pecans, and stir until well combined.
5. Serve warm.

Honey Lemon Sauce

Ingredients:
- 1 cup honey
- 2 tablespoons lemon juice
- 1/4 cup butter
- 1/2 teaspoon vanilla extract

Instructions:
1. In a medium saucepan, combine all ingredients except butter.
2. Bring to a boil over medium heat, stirring occasionally.
3. Reduce heat to low and simmer for 5 minutes, or until thickened.
4. Add butter, and stir until well combined.
5. Serve warm.

Chocolate Sorbet

Ingredients:
- 1 1/2 cups heavy cream
- 1 1/2 cups milk
- 1 1/2 cups granulated sugar
- 1/2 cup dark chocolate chips

Instructions:
1. In a medium saucepan, combine cream, milk, and sugar.
2. Bring to a boil over medium heat, stirring occasionally.
3. Reduce heat to low and simmer for 10 minutes, or until thickened.
4. Remove from heat, and stir in chocolate chips until melted.
5. Cover and refrigerate until cold.
6. Pour mixture into a salad spinner or food processor to incorporate air.
7. Freeze in an ice cream maker according to manufacturer's instructions.
8. Serve immediately, or store in the freezer for later use.
Cappuccino

Chicken Soup and Dill Soup

Tomato and Basil Soup
Common Comment Spot

Which direction are cracks in the masonry and how long?

Please be aware of the potential for the masonry to crack.

Place this survey in a secure location.

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**ChAMPAGNE**

**Maltese Cape**

Freeze for minutes.

Pour the champagne and sugar strips into the bowl of the machine and freeze for minutes.

Serve in a crystal glass.

Additional notes: Label with a sticker to include the date and ingredients.
Wildberry Milkshake

Ingredients:
- 2 cups milk
- 1/2 cup strawberries, chopped
- 1/2 cup ice cream
- 1/2 cup chocolate

Instructions:
1. Blend the ingredients until smooth.
2. Pour into a glass and enjoy.
Card-Honey Frozen Yogurt

Ingredients
- 1 pound frozen yogurt
- 2 tablespoons honey

Preparation
1. Place the yogurt and honey into the bowl of the microwave and stir. Place in the microwave for 2 minutes, or until the honey has slightly melted. Stir well before serving.

Honey Frozen Yogurt

Ingredients
- 1 cup sweetened condensed milk
- 1 cup honey
- 1 cup whole milk

Preparation
1. In a large bowl, mix the sweetened condensed milk, honey, and whole milk. Place in the refrigerator for at least 3 hours to chill.

Fresh Frozen Strawberry Yogurt

Ingredients
- 1 quart frozen strawberries
- 1 cup vanilla ice cream
- 1/2 cup honey

Preparation
1. In a blender, combine the frozen strawberries, vanilla ice cream, and honey. Blend until smooth. Serve immediately.
Honey Yogurt Ice Cream

Ingredients:
- 1 cup honey
- 1 quart vanilla ice cream

Instructions:
1. Place 1 quart ice cream in the freezer for about 1 hour.
2. Pour honey into a mixing bowl and freeze for 15 to 20 minutes.
3. Pour the honey and ice cream into the freezer. Stir gently and place 1 cup of the mixture, stir gently, and continue to beat until smooth. Pour the mixture into a loaf pan. Cover with plastic wrap and freeze until firm.

Frozen Strawberry Yogurt

Ingredients:
- 1 cup yogurt
- 1 cup frozen strawberries

Instructions:
1. Place 1 cup frozen strawberries in a blender with 1 cup yogurt. Blend until smooth.
2. Pour into a loaf pan. Cover with plastic wrap and freeze until firm.
Canalde Sauce

Instructions:
1. Place the ingredients in a blender and blend until smooth.
2. Add salt and pepper to taste.
3. Serve over your favorite dish.

Ingredients:
- 2 cups heavy cream
- 1 cup canned tomatoes
- 2 tablespoons sugar
- 1 tablespoon fresh basil
- 1/2 teaspoon salt
- 1/4 teaspoon pepper

Note: This sauce can be made with other types of tomatoes that suit your taste.