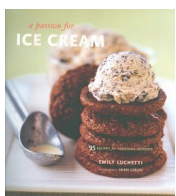


Tailored Skills

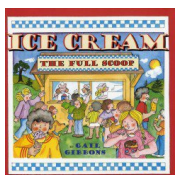


Learn: Making Ice Cream

Books and Materials

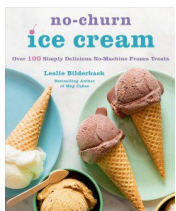


A passion for ice cream : 95 recipes for fabulous desserts
by Emily Luchetti
In an ice-cream lover's cookbook, a renowned pastry chef introduces a flavorful array of ninety-five tempting dessert recipes.

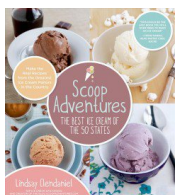


Ice cream : the full scoop
by Gail Gibbons
Readers can follow their favorite frozen treat as an award-winning author/illustrator explains the journey of ice cream from the cows on the farm to the dairy factory to your

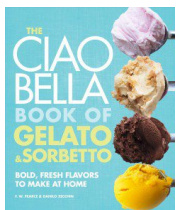
grocer's freezer.



No-churn ice cream : over 100 simply delicious no-machine frozen treats
by Leslie Bilderback
Offers techniques, easy recipes, and instructions for creating a variety of ice creams & other frozen desserts.

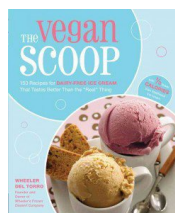


Scoop adventures : the best ice cream of the 50 states : make the real recipes from the greatest ice cream parlors in the country
by Lindsay Clendaniel
Presents over eighty recipes from the best ice cream shops around the United States.



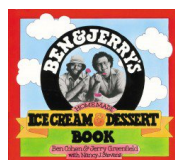
The Ciao Bella book of gelato & sorbetto : bold, fresh flavors to make at home
by F. W. Pearce
Recipes from the popular chain. Includes ways to create personalized flavors.

Online Library Resources



The vegan scoop : 150 recipes for dairy-free ice cream that tastes better than the "real" thing (Overdrive ebook)
by Wheeler del Torro

The Vegan Scoop" brings the pleasures of the ice cream parlor into your home with 150 recipes for delicious frozen desserts that are so rich and creamy, they're better than the "real" thing-and contain one-third the calories.



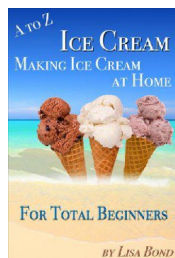
Ben & Jerry's homemade ice cream & dessert book (Overdrive ebook)
by Ben Cohen

Tells the story of Ben & Jerry's ice cream company, and shares recipes for chocolate, fruit, and other flavors of ice cream, sorbets, sundaes, and sauces



Jeni's splendid ice creams at home (ebook at Hoopla)
by Jeni Britton Bauer

A debut cookbook by the founder of Jeni's Splendid Ice Creams in Ohio demonstrates how to prepare professional-quality ice creams, yogurts and sorbets using unique flavors and minimally processed milk,



A to Z Ice Cream Making Ice Cream at Home for Total Beginners (ebook at Hoopla)
by Lisa Bond

This book is about making your own ice cream. That short description alone tells you everything you need to know about the importance of this book. Will this book actually change your life? Yes, yes it will. This book will tell you a little about ice cream and a lot about how to make it.

Your learning made to fit.



Learn: Making Ice Cream

Online Resources

Taste of Home: 35 Ice Cream Social Recipes
<https://www.tasteofhome.com/collection/ice-cream-social-recipes/>

Food Network: Old Time Vanilla Ice Cream Recipes
<https://www.foodnetwork.com/recipes/old-time-vanilla-ice-cream-3644441>

Traditional Cooking School: 36 Egg-Free Ice Cream Recipes + 17 Toppings!
<https://traditionalcookingschool.com/food-preparation/recipes/36-egg-free-ice-cream-recipes-17-toppings/>

