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Best price kitchenaid ice cream maker

Photo Courtesy: Pixabay Ice cream is one of the most popular treats for a hot summer day. While you can head to the store and pick up a pint of your favorite flavor, it doesn't hold a candle to whipping up a batch of creamy goodness at home. Add any ingredients you like to make your blend or stick with a tried-and-true recipe. These top ice cream machines do the work for you so you can save your energy for other fun summer activities. MORE FROM CONSUMERSEARCH.COM Make your favorite flavor of ice cream in the comfort of your own home with this KitchenAid ice cream maker attachment. Watch the product video here. Learn more about this KitchenAid mixer attachment here. PRODUCT FEATURES Freeze bowl and dasher attach to KitchenAid stand mixers. Attachments make up to two quarts of dessert. Double-wall bowl provides thorough freezing. Dasher spreads, scrapes and mixes evenly. WHAT'S INCLUDED Freeze bowl Dasher Drive assembly Adapter ring PRODUCT CARE Freeze bowl: hand wash Dasher, drive assembly & adapter ring: dishwasher safe Hassle-free manufacturer's replacement warranty For warranty information please click here PRODUCT DETAILS 7" H x 11" W x 8.5" D Fits all KitchenAid stand mixers Model no. KICA0WH Promotional offers available online at Kohls.com may differ from those offered in Kohl's stores. CALIFORNIA RESIDENTS ONLY - WARNING: Cancer and Reproductive Harm - www.P65Warnings.ca.gov. Due to its contents, this product cannot be shipped via our Priority Service or sent to Alaska, Hawaii, P.O. boxes, and/or APO/FPO military addresses. View our full return policy here. [We'd love to hear what you think! Utroja/Pixabay How many people a gallon of ice cream serves depends on how much each person eats. If each person eats 1 cup, the gallon will serve 16 people because there are 16 cups in a gallon. If a person eats half a cup, approximately the amount in the average scoop of ice cream, the gallon will serve 32 people. If each person eats three scoops of ice cream, the gallon will serve 10 people with one cup leftover. Many ice cream containers have a recommended serving size listed alongside the nutritional information, although some people may eat more or less than that amount, based on their appetites, ages, number of toppings, if the ice cream is in a cone or served with pie or cake, and other factors. Ice cream is widely available in the United States. Find it in the frozen section at most grocery stores, convenience stores, and anywhere else that sells food. It's also typically available in both fast-food and sit-down restaurants. Some shops and restaurants specialize in ice cream like Dairy Queen, Baskin-Robbins, Cold Stone Creamery, and Bruster's. Some people choose to make their own ice cream at home by purchasing an ice cream maker. Where to Buy Ice Cream Where Did Ice Cream Come From The exact origin of ice cream isn't clear, but history suggests that it began with an affinity for icy beverages. Historical figures like King Solomon, Alexander the Great, and Nero Claudius Caesar allegedly enjoyed eating snow flavored with everything from honey to fruit juices. Noble members of the Tang Dynasty enjoyed a frozen snack that included milk and camphor, according to PBS. Throughout medieval times, aristocrats in Europe adapted an icy drink known as sherbet from the Middle East. By the 17th century, a Naples man named Antonio Latini created a sorbet containing milk that many consider the first official ice cream. Ice Cream in the United States Ice cream in the United States dates back to the arrival of European settlers in the 1700s. The first ice cream parlor in the New World opened in 1790 in New York, but it remained a treat for prominent citizens for years. Former presidents, including George Washington, Thomas Jefferson, and Abraham Lincoln all enjoyed ice cream. When ice houses were invented, ice cream became a more mainstream treat sold mostly through soda fountains and ice cream parlors. During World War II, it was a popular treat for the troops. After the war, it became even more mainstream as it was mass-produced and sold in grocery stores. What Is in Ice Cream Not all ice cream has the same ingredients, but cream and sugar are the basic foundation for traditional ice cream. The U.S. requires that any ice cream sold has at least 10% milkfat. The higher the milkfat, the smoother the ice cream is. Many commercially sold ice creams contain stabilizers to improve texture, and some may include sugar substitutes to lower the sugar content. Finally, ingredients, ranging from vanilla to fruit are added to change the ice cream's flavor. How to Make Ice Cream Ingredients are mixed and added to a freezer, but the work doesn't end there when making ice cream. Constant churning prevents the mixture from turning into ice by adding air to create the familiar ice cream texture. When the ice cream is finished, it should be stored in a freezer in an airtight container. Variations on Ice Cream These days there are many variations on traditional ice cream. Soft serve is churned more frequently and kept at lower temperatures while frozen custard ice cream contains egg yolks. Frozen yogurt is yogurt that is churned like ice cream, and gelato is denser and contains more milk than cream. Other Interesting Facts About Ice Cream More ice cream is produced and eaten in the U.S. than any other country in the world, and California produces more than any other state. The average household eats 48 pints per year, and plain vanilla is the most popular flavor. Chocolate syrup is the most popular topping. The first known ice cream cone was sold in 1904 at the World's Fair in St. Louis, Missouri. More ice cream is sold on Sunday than any other day of the week, which is ironic considering that years ago when soda fountains first opened, enjoying an ice cream soda on Sunday was frowned upon. MORE FROM REFERENCE.COM I prefer to eat non-processed foods whenever possible, and store bought ice cream is full of additives, so I usually skip it when I'm at the grocery store. One night, while watching a series of YouTube videos I watched a recipe for ice cream where the host was using this KitchenAid attachment. I promptly bought it and decided to perfect a vanilla ice cream first before venturing out to creative concoctions. I found an amazing recipe from The NY Times and made the custard base...ugh...had to wait an extra day or the Ice Cream maker to freeze! Finally the time came for me to test it and all I can say is I'm hooked. I never cared for vanilla ice cream, but when it's good quality and made well, that's all you need. On my first attempt, it took 35 minutes and the custard was still very soft, took another 12 hours in the freezer to achieve the perfect creamy texture. I also live in Florida and even though my house stays cool, my kitchen was not. Here are some things that I learned after making my first batch. 1) Don't be tempted to scrape the sides during freezing. I couldn't resist, but all I did was remove cold cream that would have helped my ice cream freeze faster. 2) Freeze the dasher! I don't think that's in the instructions, but the room temperature dasher can transfer the heat to the cold custard base. 3) Add a little more sugar than you think you need, the colder it gets the less apparent the sugar becomes. 4) DO NOT, and I mean really DON'T touch the frozen bowl with wet hands...just trust me, ok? 5) The warmer your kitchen, the quicker the bowl will defrost. Try not to make ice cream if your oven is on...yeah that happened! 6) If you're making vanilla ice cream use the real extract or beans, not the fake stuff they sell in most grocery stores. Here's the recipe I used. This gadget so far has been a fantastic addition to our kitchen! ICE CREAM BASE Time: 20 minutes plus several hours of cooling, chilling and freezing 2 cups heavy cream 1 cup whole milk 1/2 cup sugar 1/2 teaspoon fine sea salt 6 large egg yolks Your choice of flavoring (see grid below, or invent your own) 1. In a small pot, simmer cream, milk, sugar and salt until sugar completely dissolves, about 5 minutes. Remove pot from heat. In a separate bowl, whisk yolks. Whisking constantly, slowly whisk about a third of the hot cream into the yolks, then whisk the yolk mixture back into the pot with the cream. Return pot to medium-low heat and gently cook until mixture is thick enough to coat the back of a spoon (about 170 degrees on an instant-read thermometer). 2. Strain through a fine-mesh sieve into a bowl. Cool mixture to room temperature. Cover and chill at least 4 hours or overnight. 3. Churn in an ice cream machine according to manufacturer's instructions. Serve directly from the machine for soft serve, or store in freezer until needed. Yield: About 1 1/2 pints We purchased the KitchenAid Ice Cream Maker Attachment so our reviewer could put it to the test in her kitchen. Keep reading for our full product review. Ice cream always tastes good, but we'd have to say the homemade variety—like the kind you make with the KitchenAid Ice Cream Maker Attachment—is a step above anything you can buy in a store. Ice cream makers need to be easy to use, clean, and store. And, of course, the ice cream needs to taste amazing. Read on to get our take on this KitchenAid attachment, and find out whether its ice cream will tickle your tastebuds. The Spruce Eats / Stacey L. Nash As far as ice cream makers go, this attachment is simple and straightforward. It fits KitchenAid mixers that are 4.5 quarts and larger, except the KSM6573C and KSM7 models. The attachment is made up of three pieces: a mixer bowl, drive assembly, and dasher. Take note of your mixer model before you begin. How the drive assembly and bowl attach changes based on whether your KitchenAid is a tilt-head mixer or a bowl-lift mixer, but there are directions and diagrams for both. The bowl must freeze for at least 15 hours before use. That means you either need to keep it in the freezer all the time or plan ahead. The manual also says it should be placed in the deepest, coldest part of the freezer. We had some issues with freezing on one batch, and we think our freezer placement could have been the problem, so follow the directions carefully. One thing we loved about this mixer over standalone models is that you can see the mix as it freezes. The 2-quart bowl snaps into place in the mixer arms with the dasher already in place. Once locked in place, the drive assembly snaps over the mixing arm like a yoke. It then connects with the dasher and does all the work. Set-up doesn't take long. You have to make the ice cream mix, of course, which we did using our regular KitchenAid bowl and whisk beater. As stated in the directions, the mixer must be turned on the lowest speed before pouring the ice cream mix into the bowl. Otherwise, premature freezing can prevent the drive assembly and dasher from rotating. Pouring the mix into the bowl isn't easy as there isn't much space between the mixer and the bowl. We resorted to using a funnel to prevent the mix from pouring down the side of the bowl or ending up on the counter. While it's not a complicated process, the set-up and pouring of the mix take longer than it would with a standalone ice cream maker. The Spruce Eats / Stacey L. Nash After all the set-up is taken care of, ice cream making is a waiting game. One thing we loved about this mixer over standalone models is that you can see the mix as it freezes. There's no top, so the whole process can be watched. We wonder if that might also be one of the reasons we had problems with one of our batches fully freezing, though. The recipes included with the mixer suggest 20-minute mixing times as did the recipes we used from a Ben & Jerry's ice cream cookbook. We started with 20 minutes, but every batch we made took closer to 40 minutes to fully freeze. We made one batch of blackberry and one batch of banana ice cream. Both turned out creamy and delicious with the texture of soft serve. One batch of plain vanilla ice cream didn't freeze, though. In this case, the ice cream started to freeze in the beginning, but partway through, condensation appeared on the outside of the bowl, and it never progressed to fully frozen ice cream. While it mixed beautifully, we finally poured it into a container and put it into the freezer. It tasted great after it fully froze; it just didn't reach that point when it should have. After a little research, we found out that this is a common issue with the KitchenAid attachment, so we tried to see why it happened. Our first thought was the placement of the bowl in the freezer—it wasn't at the front, but it wasn't at the deepest point, either. The bowl may not have been cold enough from the very beginning. It was also a hotter, more humid day, and we had an oven going in the kitchen at the same time. The extra heat and humidity could have warmed the bowl up too much and affected our results. The Spruce Eats / Stacey L. Nash After one success and one failure, we had to put a third batch through—our banana ice cream. It worked as the first and had a creamy, whipped texture. The ice cream maker attachment may not have frozen it perfectly, but all ingredients were evenly mixed whether they froze or not. That's probably why our second batch still tasted good after it had been fully frozen. Whatever flavor you make, you'll get yummy, creamy ice cream as long as you follow the directions. Even if you have trouble with freezing, the mix will freeze later on and it'll still taste good so long as the drive assembly and dasher have functioned properly. The drive assembly and dasher can be washed in the top rack of the dishwasher, so it's fast and easy to clean. The dasher is also easy to clean by hand if you rinse it immediately after use. The drive assembly has more nooks and crannies, which makes the dishwasher a much more effective choice. The Spruce Eats / Stacey L. Nash The mixing bowl is hand-wash only. As long as you wash it right after you use it, it's not hard to clean. Be sure to let it dry completely before putting it back in your freezer. Frozen droplets can be enough to disrupt the dasher and halt stirring. With an MSRP of \$79.99, this attachment costs less than most standalone ice cream makers. Pouring ingredients into the bowl can be more difficult, but if you don't want to add another appliance to your cupboards, this attachment is a good space-saving solution that's also fairly cost-effective. Cuisinart Electronic Ice Cream Maker: We tested this standalone Cuisinart ice cream maker (view on Amazon) alongside the KitchenAid attachment. The Cuisinart is a larger machine that makes more ice cream in a shorter amount of time. However, it takes more cupboard space, and it's much louder than the KitchenAid Ice Cream Maker Attachment. It's also much more expensive, with an MSRP of \$250. Hamilton Beach Automatic Ice Cream Maker: This Hamilton Beach ice cream maker (view on Amazon) is in the same price range as the KitchenAid attachment, although even cheaper (you can find it on sale for less than \$40). It also makes twice as much ice cream per batch. That said, the Hamilton Beach definitely seems like more of a budget buy and durability could be an issue. Final Verdict It's a good buy for some. A standalone ice cream maker will perform better and make more ice cream than the KitchenAid Ice Cream Maker Attachment, but expanding the use of an appliance you already own makes it a worthwhile purchase. You'll also have to think about how much ice cream you want to make and how often you'll make it. For a family of two or three, this ice cream maker attachment is a good, economical choice.

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