A Matter of Taste

Interesting Facts About Ice Cream and How You Can Make Your Own

1.53 billion gallons of ice cream were produced in the U.S. in 2015.

$10 billion was generated by the U.S. ice cream industry in 2015.

Mexico, the Caribbean

In 2014, ice cream consumption per person in the U.S. was 26.5 gallons, compared to 14.3 gallons in Canada.

A recent survey by the International Ice Cream Association showed that Canada is the most popular flavor among consumers, followed by Vanilla, Chocolate, and Cookies and Cream.

A Rainbow of Ice Cream Flavors and Colors

How Hard is Making Low-Fat Vanilla Ice Cream Yourself?

**INGREDIENTS**

- 1 cup fat free half & half
- 1/3 cup evaporated milk
- 1/2 cup whole milk
- 3/4 cup sugar
- 1 tsp vanilla extract

**DIRECTIONS**

1. Combine all ingredients and mix well.
2. Pour into chilled ice cream canisters and churn until smooth, thick and ready to serve.

For Faster and Easier Results, Consider an Ice Cream Maker

Coolest Half Pint® Soft-Serve Ice Cream Maker

- Use your own healthy ingredients
- Puts you in total control
- Serve immediately or store in freezer for up to 12 hours
- Makes 1 pint of ice cream

1.5 Quart Ice Cream Maker

- Construct with your favorite recipe
- Freezes 1.5 quarts of delicious ice cream in 20 minutes
- Make up to 4 quarts

4 Quart Ice Cream Maker

- Makes 4 quarts of ice cream
- Enjoy an ice cream party
- Freezes 4 quarts of delicious ice cream in 20 minutes
- Make up to 16 quarts

*Source: International Ice Cream Association*