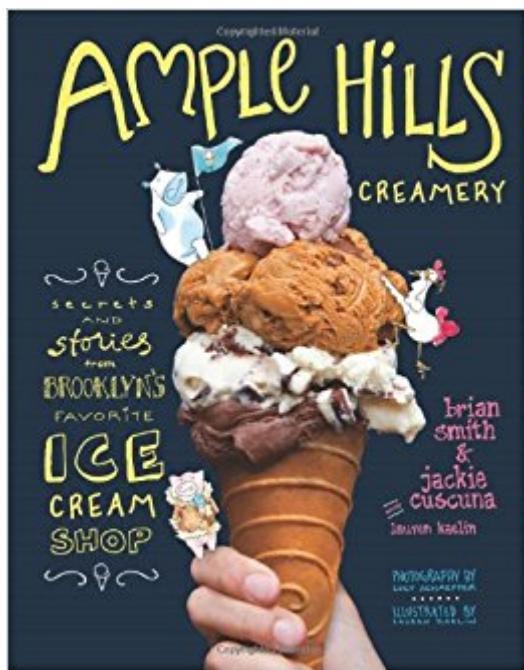


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Ample Hills Creamery: Secrets And Stories From Brooklyn's Favorite Ice Cream Shop



Synopsis

Ample Hills Creamery is an ice-cream destination that attracts thousands of customers each day from near and far to Prospect Heights and Gowanus, Brooklyn. Lines wind around the block, spurred on by the chance to try one of their unforgettable flavors, and these and countless others will be dreamed up in kitchens across the country with the help of Ample Hills Creamery. Featuring recipes for the most sought-after flavors—including Salted Crack Caramel, Ooey Gooey, and the Munchies—the book is organized by mood. Are you feeling nostalgic? Try a scoop of Black Cow Float. Or maybe you need a drink? Daddy's Sundae, made with bourbon, will set you right. For kids and kids-at-heart, stories, activities, and hand-drawn characters appear throughout each chapter, offering games, helpful tips, and inspiration for creating new flavors. With mouthwatering photography and charming illustrations, Ample Hills Creamery is a definitive, cow-filled guide for ice cream lovers and DIY enthusiasts alike.

Book Information

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Customer Reviews

“Ample Hills Creamery is a book every ice cream lover will want in their library. Their book is as fun and charming as their corner shop in Brooklyn. (Melissa Elsen and Emily Elsen, *Four & Twenty Blackbirds*) “I’ve eaten a lot of ice cream in my day and I’d say that Salted Crack Caramel Ice Cream may be the most delicious flavor I’ve ever tasted!” (James Beard Award-winning chef Michael Symon) “Beautiful and downright fun... Two cones up!” (Julia Turshen, co-author of the bestselling cookbook *It’s All*

Good) "I'm a longtime fan of Ample Hills. I love the fact that everything is made in house, even the peppermint patties for my favorite ice cream." (Dan Kluger, James Beard Award-winning chef of ABC Restaurants) "Nothing short of manna from heaven could compete with the tidal wave of flavor and goodness that is Ample Hills Creamery." (RealSimple.com) "Charming illustrations, plenty of how-to tips and, of course, great recipes make this book a keeper." (Houston Chronicle) " Spells out everything you need to know to make their signature scooped goodness at home. . . . You don't even have to be in Brooklyn to savor Ample Hills" in book form, your favorite cup or cone can now come to you. (EdibleBrooklyn.com)

Brian Smith and Jackie Cuscuna are the owners of Ample Hills Creamery. They live in Brooklyn with their two children, Nonna Kai and Kaleo. Lauren Kaelin, coauthor and illustrator, is the director of marketing at Ample Hills, the author of *When Parents Text*, and the creator of the popular blog *Benjameme*.

I just received this book a few days ago and have made a few flavors + their waffle cones and have had terrific results! The book is beautifully illustrated and the photos are mouth watering. There are excellent instructions and it's very well organized. If you are like me and have all the good ice cream books out there (Lebovitz's Perfect Scoop, Ben and Jerry's, Jeni's Splendid Treats and Bi-Rite) why should you add this to your collection? Well Ample Hills approaches ice cream a little differently: You basically have two kinds of ice cream: Philadelphia Style (1 cup milk + 2 cup heavy cream + 3/4 cup sugar) or French Custard Style (1 cup milk + 2 cup heavy cream + 3/4 cup sugar + 4 to 6 egg yolks - depending how you like it). At least that's how I approach it. I consider Dryer's / Breyer's / Edy's to be Regular Ice Cream (this is based on how the Int'l Dairy Foods Assoc. defines it). It has a good amount of overrun in it (the amount of air in it during churning) but it's still ok. Then you have Premium Ice Cream. Less overrun (less air) and higher quality ingredients...and usually french style. I consider some of Ben and Jerry's flavors and Haagen Daz to be in this category. Finally you have Superpremium. I used to think that some of the richer Ben and Jerry's or Haagen Daz would be in this category, but I honestly think that Ample Hills holds the title. There is very little overrun in this ice cream, super high quality ingredients, it's very dense (in a good way) and has less water than other ice creams. How do they do it? Well they have a secret (natural) ingredient they use to absorb excess water. By using this ingredient and using equal amounts of whole milk and heavy cream and tapering in a few egg yolks, they have created a french custard base that is so super premium and

rich my husband and I ate our first bite of it tonight and were like, WOW!It reminds me a little of coldstone's creamery but better. Much, much better.The flavors I've tried so far are their Vanilla Bean - which is infused with 30 coffee beans. I steeped the coffee beans (I used Jose's vanilla nut coffee) and strained them out. The ice cream was delicious. Exactly as they described. I wouldn't call it a classic vanilla, but it was more like the vanilla was kissed by coffee. It was a very grown up tasting vanilla and was delicious.I tried their Cookies & Cream ice cream - and I usually crush up Newman's O's into my philly based ice cream, but using Walt's base made it a real decadent treat. My husband was like "there are too many cookies in it" but there is a funny little quote on that page saying that one of the employees says that Brian (the owner) wants people to choke on their cookies. After my husband made that comment I told him what the book said and we laughed - b/c indeed, there were a ton of cookies and my 6 year old son couldn't get enough!I have a waffle cone maker and their recipe was fantastic. I loved that they used dark brown sugar instead of granulated, and to be quick I used vanilla bean paste instead of the vanilla bean seeds.My kids are on my back to make the cotton candy ice cream (i've ordered the extract from their suggested source) so it should be here any day now and I am confident it will be delicious.All in all, a very creative book with an enormous amount of amazing recipes, stories, drawings, photos and information.Just a few things....I haven't been to their ice creamery...yet. (i'm in LA) - so I don't know how these recipes compare to what you are getting there but hopefully we'll visit them the next time we're in NY. The ice cream I made tasted super premium and super delicious.I'm not a professional chef, but I've been making ice cream almost weekly for about 4 years now, so I am pretty experienced w/ it.If you are a novice this is a great resource with a wealth of information. If you are more experienced, there are many new recipes for you to add to your collection with some special techniques. I love their ideas and their fresh approach.I don't have any negatives about the book. I love that they have a honest approach about their ice cream and ingredients. They want to use the highest quality milk, cream and eggs. They want to use natural or organic products. They do not scrimp or compromise on quality. They truly care about their product and customers and you can feel their warmth and passion for what they make and do in their book.I would highly recommend the book (don't you want to know the secret ingredient as well??) and it's an absolute steal at this price for the wealth of information and recipes!8/3/14 EDIT:i absolutely love this book. I love their flavors and have been making many of their recipes. Their malted ice cream is delicious...though I felt like something was missing so i layered it with chocolate (i churned two separate batches b/c i have two ice cream makers) and added the crushed malt balls...it was perfect that way.The cotton candy was so good. Just keep in mind when using natural food coloring - the color might impart a little hint of flavor (in

my case, red dye from beets) so most of my friends thought it had an almost red-wine like aftertaste (very slight). I tried it w/ artificial color w/ no aftertaste..but just doing my best to keep it "all natural." I also tried their cooke au lait - which was their coffee oreo ice cream. SO SO good. I love oreo and i love mint oreo, but i never thought to put coffee + oreo together. It's definitely a keeper. My last thing I think you should consider is that they use a LOT of add-ins in their recipes. For the malted ice cream I think they said to use something like 1.5 lbs of malt balls. That is A LOT! I weighed it out and was like there is no way I can use this much. So i used less and it was perfect. I definitely like my ice cream chunky but I think they try to put a lot b/c it's a super premium ice cream and they want their customers (in their stores) to walk away feeling like they got their money's worth.

Anyhow....have fun!

Having been to the Ample Hills Ice Cream store in Brooklyn, I was thrilled to find this book here on . I have become a devoted home ice cream maker and have so far tried four of the recipes. The family favorite so far is Sweet as Honey, but all of them have been excellent. Next week, I will try the Salted Crack Caramel. Directions are easy to follow. I do not use a hand-crank machine, as Brian prefers and recommends, but my ice cream comes out perfect every time: smooth, rich, and creamy. I have the Cuisinart electric, and it does a fine job for me. We no longer go to the premium ice cream shop in town because what I make at home is every bit as good, if not better. I find the process relaxing and fun. There is always a fresh quart in our freezer. Recommend this book.

I've made homemade ice cream for decades, it always tasted homemade - fresh flavor, but icy, grainy texture. Buy this book for the base recipe - the addition of skim milk powder is a revelation for getting a dense cream base like the premium commercial ice creams. Once you start with the base, you can make any flavor you want. You can use premium ingredients or standard, I used regular sugar and Hershey's chocolate and cocoa - it made great dense double-chocolate ice cream that my friends raved about. I found the children's illustrations both clever and amusing.

I love the nostalgia evoked by making one's own ice cream, and better yet, I love the expressions on the faces of the recipients when they taste a bowl of homemade ice cream. I own over half a dozen ice cream cookbooks. Over the last year or so, I just can't seem to pass one by. Ample Hills is a quality-bound hardback with thick, sturdy pages meaning it will stand up to some abuse in your kitchen and won't fall to pieces if you dribble a little ice cream base on the pages in the cooking process. You get the backstory on the Ample Hills creamery, essential information on what

ingredients and equipment to use in the ice cream making process, and way too much cutesy extra material in the way of the Ample Hills ice cream characters (a cow, pig, and chicken). I love the wide range of recipes provided. They start with the basics in the first chapter (vanilla, chocolate, strawberry, etc.) and range into more specialty flavors as the book progresses (eggnog, salted crack caramel, the Elvis impersonator). The final chapter even gives you extras (how to make ice cream cones, hot fudge, salted butter caramel sauce, etc.) and then follows up with a resources section that will tell you where to find all natural bubble gum and all natural flavoring for your ice cream. I have made two recipes: sweet as honey and no more monkeys jumping on the bed. Both utilize the base flavor "Walt's dream" which is a basic sweet cream ice cream. Sweet as Honey adds honeycomb candy which is quite easy to make on your stovetop. I found the flavor of the honeycomb candy to be over the top cloying. Use a small quantity in your ice cream and add more if desired. It did eventually dissolve down in the ice cream and provide a flavor ridiculously close to pure sweet honey during the eating. No more monkey's jumping on the bed involved making monkey bread out of canned biscuits and adding them to a cream cheese and vanilla flavored Walt's Dream. My family agreed this was the better of the two ice creams but still found it wanting something more. These are solid recipes that work, but I think it is important to say that I do not find that the use of organic cane sugar adds much to the flavor of the ice creams. I am in favor of using organic products as much as possible, of course, but a side by side taste test of homemade ice cream made with organic versus standard sugar revealed little difference. I much prefer Jeni Britton Bauer's books on ice cream which yield exotic, multi-layered, tantalizing flavors. As someone else has stated, this is the book best used for cooking for children and children at heart. A true gourmet should turn elsewhere.

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