

I'm a big fan of by sweeteners that are more than just sweet. Sometimes granulated sugar is exactly what you want, when you're sweetening something subtle, like a snickerdoodle where the sour flavor from cream of tartar is so important, or where you don't want the sweetener to distract from the main event, like in almost anything chocolate. Other times, it's fun to let the sweetener itself play the main role, and nothing does that better than honey. Except for maybe maple syrup.

I've built up a bit of a honey collection over the last couple years, from craft fairs, the local natural food store, and my boss's beekeeping hobby. While I would have loved to use the slightly smoky flavored mesquite honey my boss gave me, it's still in the waxy honeycomb. I went with an unlabeled jar I picked up last year at a honey tasting stand.

Molly said the half cup of honey for a quart of ice cream that the original recipe called for was overpowering, so I went with 6 tablespoons, and it was perfect. The honey flavor doesn't slap you in the face, but it doesn't hide either. It's just the right balance of honey and cream. Next up: maple syrup ice cream.

One year ago: Chocolate Sorbet

Two years ago: Lemon Curd Tart

Three years ago: Puff Pastry Dough

Four years ago: Soba Salad with Feta and Peas

<http://www.crumblycookie.net/2011/07/25/chocolate-sorbet/>

<http://www.crumblycookie.net/2010/07/25/lemon-curd-tart/>

<http://www.crumblycookie.net/2009/07/15/puff-pastry-dough/>

<http://www.crumblycookie.net/2008/07/19/soba-salad-with-feta-and-peas/>

<http://orangette.blogspot.com/2008/09/hello-finally.html>

Honey Ice Cream (adapted slightly from Alice Medrich's Pure Dessert via Orangette)

Makes about 1 quart

I'm assuming that scalding the milk has a point, but I don't know what it is.

½ cup whole milk

6 tablespoons honey

⅛ teaspoon salt

2 cups heavy cream

1. In a small saucepan over medium heat, heat the milk until it begins to steam and bubbles form around the edge of the pot. Remove it from the heat and let it cool.

2. Whisk the honey and salt into the milk until dissolved. Add the cream. Cover and refrigerate to thoroughly chill, at least 2 hours or up to overnight.

3. Churn until it's at least as thick as soft serve ice cream, 15 to 20 minutes. Transfer to a chilled container; freeze at least 2 hours before serving.