Ice Cream Facts

In 2021 Wisconsin bought 75.4 million pounds of ice cream & sherbet. That is nearly 2.6 gallons per person in WI.

Consumers eat 12.1 pounds of ice cream in a year.

Wisconsin is home to 46 plus licensed ice cream plants.

It takes 12 pounds or 1.4 gallons of milk to make 1 gallon of ice cream.

9% of milk produced in the U.S. is made into ice cream.

The USDA mandates that ice cream must contain at least 10% milkfat to be called ice cream.

The ice cream sundae was invented in Two Rivers, WI in 1881. It was only sold on Sunday & cost a nickel!

Salty Vanilla No-Churn Mascarpone Ice Cream

1 8 oz container of mascarpone
1 cup sweetened condensed milk
2 cups heavy whipping cream
2 tsp vanilla extract
1 pinch of sea salt

Beat mascarpone and sweetened condensed milk in a large bowl until combined. Add cream, vanilla and salt; beat until stiff peaks form. Spoon into an airtight freezer container. Cover and freeze for at least 6 hours or until firm. Remove from freezer 10 minutes before serving.

Look for the Proudly Wisconsin Dairy badge on all your dairy products.

Sources:
idfa.org/news-views/media-kits/ice-cream
usdairy.com/news-articles/what-is-ice-cream
IRI Syndicated Sales Database

WisconsinCheese.com/ice-cream

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