

What is Frozen Custard?

A food critic once said a frozen custard stand is "where God gets his ice cream". For thousands of frozen custard fans, this is probably not an exaggeration. Frozen custard is richer and creamier than your standard ice cream because of its unique ingredients, slower production time and less air blended into the mix.

Thicker and Creamier than Ice Cream

One reason frozen custard is noticeably thicker and creamier than standard soft-serve ice cream is the churning process inside the machine. The beaters inside the barrel of our frozen custard machines turn much slower than those in a soft-serve machine. The slower churning prevents excessive air from being mixed into the custard as it freezes.

A Secret Recipe

Just having a custard base and a custard machine does not equal a great product. At Abbott's we have a secret recipe all our own that has stood the test of time. Paired with our special vanilla, real fruit purees, rich flavor bases, and a state of the art frozen custard machine the final product is unparalleled. Made fresh all day, every day, and the know how to present our final product is what makes Abbott's "the way ice cream was meant to be".

With all of this being said, the best way to answer the question "what is frozen custard?"

Simply come on down to London Square and try a spoonful yourself and feel yourself smile!

