



Top Tools to Turn Your Kitchen Into a Healthy Ice Cream Parlor

By Lisa Esile, MS
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Making your own fruit-based ice cream (aka [nice cream](#)) is a total game-changer, especially during warmer months, delivering a restaurant-quality frosty treat that's nutritious enough to enjoy as a snack and elegant enough to serve at any soiree. Nice cream is also surprisingly quick and easy to whip up; add a few handy tools, and the process becomes even more enjoyable. Below are some of our favorite kitchen gadgets and serveware for delivering the best homemade ice cream experience.

Also check out:

- [The Beginner's Guide to Nice Cream](#)
- [Nice Cream Recipes for Hot Summer Days](#)
- [How the Ninja Creami Stacks Up Against 4 Other Ice Cream-Making Options, Plus Ninja Creami Recipes](#)

Editor's note: FOK may collect a small share of sales from some of the links on this page, though it doesn't influence our product picks.



[Zeroll Ice Cream Scoop | \\$25 at Amazon](#)

This American-made scoop has been lauded by ice cream lovers for decades. Crafted from aluminum and featuring a heat-conductive, fluid-filled handle, it utilizes the warmth of your hand to glide through even the hardest ice cream. Best of all, it works like a charm for both righties and lefties alike. Note: Due to the fluid-filled handle, this item is not dishwasher safe, but it cleans easily with a quick rinse in the sink.

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Ninja Creami | \$280, now \$250 at Amazon

The Rolls-Royce of modern ice cream makers, the Ninja Creami has transformed home ice cream-making. Instead of churning a liquid mix like a traditional ice cream maker, the Creami shaves frozen bases to create ultra-smooth, creamy textures. Low-fat vegan recipes, which often turn rock-solid in the freezer, pose no problem for the Ninja Creami. You need to make a base mix and freeze it for at least 24 hours ahead; then the Creami will process it into velvety-smooth ice cream in minutes. While this is a pricey item, we think it's worth the splurge, especially if you're making ice cream for more than one person. Read our full review of the Ninja Creami and other ice cream makers [here](#).



Hydro Flask 20 Oz Insulated Food Jar | \$40 at Amazon

Heading to the beach or planning a picnic, and want to enjoy your ice cream on the go? Now you can, thanks to these insulated food jars from Hydro Flask. Choose the larger, 20-ounce size for group outings or the [12-ounce jar](#) for a perfectly portioned, individual treat. These jars won't keep ice cream frozen all day, but they will buy you a few extra hours of chill time.



Melamine Ice Cream Bowls, Set of 4 | \$20 at Sur La Table

These fun melamine bowls let you enjoy your favorite frozen treats without worrying about broken glass. Measuring 4 inches wide by 2 inches tall, they're perfectly sized for a scoop or two. Not just for kids, the colorful bowls and their whimsical designs are sure to bring smiles to grown-ups, too. Check out the [matching serving tray](#), if you want extra style points!

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Silicone Popsicle Molds | \$18 at Amazon

Transform [healthy vegan ice cream recipes](#) into delicious ice pops with a set of these 12-piece BPA-free silicone popsicle molds. They fit nicely into even a small freezer, and because the silicone is malleable, it's easy to push the pops out. The cover prevents unwanted spillage and stops freezer burn.



Bormioli Rocco Set of 6 Stackable

Dessert Bowls | \$36 at Amazon

Put your delicious creations on proud display in these 8-ounce Italian-made dessert bowls, which strike the perfect balance between quality and durability. Made from lead-free tempered glass, they're both dishwasher-safe and stylish, offering a nontoxic and long-lasting option for daily use at a reasonable price point. These sturdy bowls also stack neatly for easy storage. And who's to say you can't enjoy your morning granola in them, too?



Set of 2, Insulated Stay-Cold Bowl | \$25 at Amazon

These lightweight, durable stainless steel bowls are double-insulated to help keep your ice cream colder for longer. Their sleek design looks great in most dining settings, and don't be surprised if you find yourself bringing them along on camping trips and picnics. Grab a set of two 15-ounce bowls, or opt for the 24- or 28-ounce size, which can also work as a serving bowl.

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Le Creuset Silicone Spatula Spoon | ~~\$17~~ now \$12 at Le Creuset

This standout spatula from Le Creuset is a delight to use for a wide range of kitchen tasks, including stirring ice cream and cleaning out the blender. The food-grade silicone head has a sharp edge designed for breaking up dense ingredients and is heat-resistant, allowing you to also use it for hot dishes without damaging your nonstick cookware. Choose from a range of colors.



Old-Fashioned Cylindrical Ice Cream

Scooper | \$19 at Amazon

Just like the old-fashioned Thrifty Drugstore-style ice cream scoop, this sleek scooper gets perfect scoops every time. The ice cream releases easily, and it's easy to scoop out of any size container!



Stasher Storage Bags | ~~\$49~~, now \$39 at Amazon

These reusable, food-grade silicone bags are a great alternative to plastic and perfect for storing frozen sliced bananas, grapes, and other fruits. Their compact size holds more than you'd expect, and because they're flexible, they can squeeze into even the most packed freezer. This 3-pack includes a 1-cup, 2-cup, and 4-cup size. If you've walked past these in the store but hesitated because of the price—we get it. But trust us, you won't regret having a few on hand. They're perfect for carrying snacks, freezing precooked beans, and of course, meeting all your frozen fruit ice cream needs. Plus, you'll cut down on plastic waste and save money on disposable bags.

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Ice Cream Storage Container with Lid | \$20 at Amazon

If you prefer stainless steel, these sturdy containers are a fantastic option for freezing your homemade ice cream. Measuring 7.5 inches long and just under 5 inches wide and 3 inches deep, they're perfect for a batch of nice cream. Their sleek design makes them attractive enough to bring straight to the table and scoop from with ease.



Vitamix 5200 Professional Grade Blender | \$500 at Amazon

While not a dedicated ice-cream maker, this sturdy blender, with aircraft-grade steel, makes it a breeze to blend frozen fruit into soft-serve-style nice cream! The Vitamix is a longtime favorite of many plant-based cooks, great for blending grains into flour, cashews into cream, and other whole-food ingredients into sauces, dips, smoothies and so much more. We love that it's simple to use—just a few buttons and knobs—and it comes with a seven-year warranty. Definitely a worthwhile kitchen investment—snag it when you see it on sale, if you can.



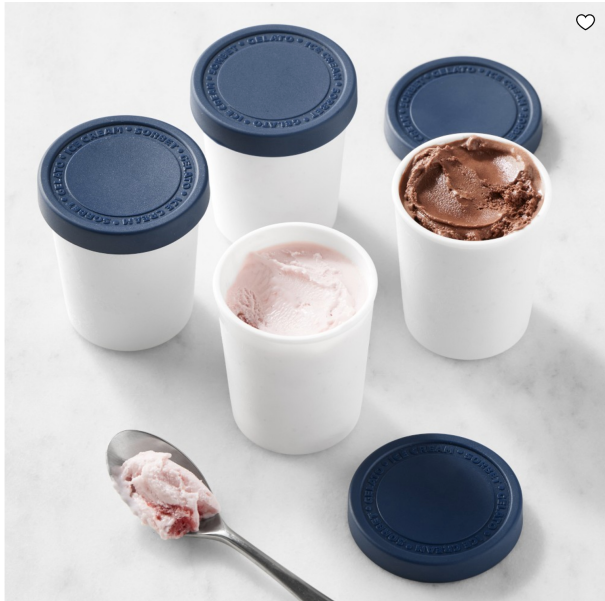
Natural Wood Popsicle Sticks | \$5 at Amazon

If you're making ice cream pops, you'll need a stash of these uncoated, natural wood sticks. Each pack includes 200 sticks—plenty to keep you going for a while. When you're done, you can rinse and reuse them, toss them in the compost, or let the kids use them for their latest craft project.

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\$23 at Williams Sonoma

These handy 1.5-quart BPA-free plastic ice cream tubs are perfect for storing your next frozen creation. Their long, narrow design allows them to fit neatly into your freezer. The double-wall construction prevents condensation from forming on the outside, while the tight-fitting lid helps protect against freezer burn. A larger, 2.5-quart-size is also available.

Mini Ice Cream Storage Tub | \$20 at Williams Sonoma

These cute mini “pints,” made from BPA-free plastic, are perfect for storing leftover nice cream. They come in sets of 4, so you can have multiple leftovers on the go. Each tub holds 6 ounces, and with a firm-fitting lid, unwanted freezer aromas stay out of your ice cream. Choose from red or blue.



Insulated Ice Cream Storage Tub |