

The Magic Ingredient

Our small batch frozen custard is made with the finest ingredients in the Finger Lakes' region, from organic milk to fresh, seasonal delights like luscious strawberries and local wild mint.

And when we say local, we really mean local.

Many of our ingredients are not simply from the region—they're from down the road. We're proud to be part of the Finger Lakes' agricultural legacy, where farmers have been cultivating crops on some of the country's richest soil for centuries. With so many perfect ingredients, our flavors are as much about what we leave out as what we put in. That's why you'll never read a Spotted Duck recipe that includes gums, stabilizers, or artificial ingredients.

Our mission is simple—to make unforgettable flavors that give you the joy and satisfaction only found in a truly delicious and honest dessert.

Spotted Duck FROZEN CUSTARD

OUR PROMISE

We promise all our frozen custard, cones and cookies are handmade from scratch with mostly local, organic ingredients and eggs from our farm.

We DO NOT use corn syrup, artificial colors and flavors, gums or stabilizers.

CUSTARD VS. ICE CREAM

Ice cream is a term used to describe a variety of frozen desserts including frozen custard. Frozen custard has additional requirements such as butter fat and egg yolk content.

FLAVORS

We capture the "flavor" of the Finger Lakes by using the very best, most beautiful and delicious local ingredients. These ingredients are handcrafted into complex and unique flavors that are full of natural goodness.

DUCK EGGS

Egg is a fundamental ingredient in the production of frozen custard. Our eggs are from our own farm, which means we have full control over the quality and freshness of our eggs.

THE DUCKS

Spotted Duck is a heritage breed of duck that is known for its exceptional quality and flavor. We raise our ducks on our farm, which means we have full control over the quality and freshness of our ducks.



PICK UP & DROP OFF

