

Cookies and Cream Ice Cream

Based on the recipe by Brown Eyed Baker

Ingredients

5 egg yolks
3/4 cup sugar, divided
1 1/4 cups heavy or light cream
1/2 cup milk
1/2 teaspoon salt
2 teaspoon vanilla extract
1/4 cup finely crumbled Oreo or chocolate cookies
1 cup chopped Oreo or chocolate cookies

Place a fine mesh sieve over a large bowl and set aside. In a medium bowl, whisk together egg yolks and 1/4 cup sugar until combined. Set aside.

In a medium saucepan, warm remaining sugar, cream, milk and salt over medium heat. Once it's begun to simmer, gradually stream the warmed milk into the whisked egg yolks, whisking constantly to temper. Transfer warmed egg yolks back into saucepan.

Stir mixture constantly with a silicone spatula, scraping sides and bottom of pan, until it thickens and coats the spatula (at least 5 minutes, but maybe 10).

Pour custard through the strainer and into the large bowl. Discard any remnants in the strainer and stir vanilla into the custard. Place bowl of custard in an ice bath until mixture comes to room temperature, stirring occasionally. Cover and chill in refrigerator for at least 2 hours or overnight.

Churn ice cream in your ice cream maker according to the machine's directions (*Note: for the standard KitchenAid ice cream maker attachment, it's about 10-15 minutes*). Once churned, stir in 1/4 cup of fine cookie crumbs.

Then layer ice cream into desired container, alternating with chopped cookie crumbs, beginning and ending with ice cream layers.

Makes about 1 quart of ice cream.

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