

## **Dark Cherry and Chocolate Chunk Ice Cream**

*base recipe from Ben and Jerry's Ice Cream and Dessert Book*

2 large eggs

3/4 cup sugar

2 cups heavy whipping cream

1 cup milk (preferably whole)

1 cup dark red cherries, pitted, fresh or frozen

4 oz dark chocolate, chopped ( I used [Scharffen](#) Berger Bittersweet Chocolate)

Place the cherries and chocolate in a bowl and place in refrigerator.

Whisk the eggs in a mixing bowl until light and fluffy about 1 to 2 minutes.

Whisk in sugar, a little at a time, then continue whisking until completely blended, about one minute more. Pour in the cream and milk and whisk to blend.

Pour into prepared container. Freeze as directed.

When almost completely frozen (after about 15 minutes), add the cherries and chocolate and continue mixing just until ingredients are incorporated.

Serve immediately, or store in freezer, covered until ready to serve.

### **Tips:**

-When it's cherry season, fresh pitted cherries are perfect for this recipe, if they are juicy, drain of any juice before adding to the ice cream. I used frozen, which I purchased in the frozen foods at [Harmons Grocery](#). They were pitted and perfect for adding to recipes that call for fresh cherries.