

Spice Ame Cooks

Jeni's Buckeye Ice Cream

From Jeni's Splendid Ice Cream at Home Cookbook

Prep Time: 35 minutes

Total Time: 4 hours and 35 minutes

Makes about 1 quart

Ingredients:

2 cups whole milk
1 T. plus 1 t. cornstarch
1 1/2 ounces cream cheese, softened
1/2 cup peanut butter
pinch of salt
1 1/4 cup heavy whipping cream
2/3 cup sugar
2 T. light corn syrup
2 T. honey
4 ounces semi-sweet or dark chocolate chips

Directions:

1. In a small bowl - whisk together 2 T. of the whole milk with 1 T. plus 1 t. corn starch. Set aside.
2. In a medium bowl (larger than 1 quart) whisk together 3 ounces of cream cheese with 1/2 cup of peanut butter. Note: her recipe calls for all-natural peanut butter - I didn't have that so I used traditional peanut butter. I think it turned out amazing. So use what you want. Whisk - add in a pinch of sea salt - whisk and set-aside.
3. In a medium saucepan over medium/high heat - combine the remaining 2 cups of whole milk, 1 1/4 cups of heavy whipping cream, 2/3 cups sugar, 2 T. light corn syrup, and 2 T. honey.

Bring mixture to a rolling boil (I had my stove set to 1 notch below medium heat) - and allow to cook for 4 minutes - set your timer!

After 4 minutes, remove from heat and gradually whisk in the cornstarch/milk slurry that you made in step 1.

Place saucepan back onto medium/high heat and return to a rolling boil - continue to stir (with a heat-resistant spatula) for 1-2 minutes, until mixture begins to thicken. Note: this should not be incredibly thick - like a pudding. This should be thicker milk, enough to coat the spatula - but not super thick.

4. Pour the ice cream into a 1-gallon Ziploc baggie. This is a little messy. Place into a large mixing bowl that you've filled with water and ice (an ice bath). Place the sealed (important!) bag into the ice bath - and allow to cool down for 30 minutes. Replace the ice if it melts. Note: I replaced the ice and water once.



Spice Ame Cooks

5. Remove the bag from the ice bath - and pour into the frozen canister from your ice cream machine. Begin to spin the ice cream.

6. While the ice cream is spinning - melt the 4 ounces of chocolate. I used a mixture of semi-sweet and dark chocolate chips. Melt in the microwave or in a double boiler. When the ice cream is almost complete (about 20 minutes) slowly pour in the melted chocolate. This will begin to freeze on impact - making the chocolate into shard-like bits.

Continue to spin until reaches the desired consistency - then remove and place into a Tupperware - place a piece of parchment or saran wrap directly on top of the ice cream, and cover with a lid. Place into the freezer for a minimum of 4 hours.

Then eat. And fall in love.