

Cookie Dough Ice Cream



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Recipe by: Laura Vitale

Serves 6 to 8

Prep Time: 10 minutes

Cook Time: 7 minutes

Ingredients

For the Ice Cream:

- __ 7 Egg Yolks
- __ 2/3 of a Cup of Granulated Sugar
- __ 2-1/2 Cups of Whole Milk
- __ 1/2 Cup of Heavy Cream
- __ 1 Vanilla Pod, split in the center and seeds removed
- __ 1/4 tsp of Salt

For the Cookie Dough:

- __ 1 cups All Purpose Flour
- __ 1/2 tsp Salt
- __ 1/8 tsp of Instant Coffee
- __ 1 Egg
- __ 1 tsp Vanilla Extract
- __ 1/2 cup of Unsalted Butter softened at room temperature
- __ 1/3 cup of Granulated Sugar
- __ 1/3 of a Cup of Brown Sugar
- __ 1 cup Mini Chocolate Chips

For the Ice Cream

1) In a large bowl beat the egg yolks and sugar for about 2 minutes, set aside.

2) In a medium saucepan, heat the milk, vanilla bean and pod and cream until small bubbles form around the edges but do not let it come to a boil.

3) Add about ¼ of the hot mixture into the egg yolk mixture and mix to combine. Add the egg yolk mixture back into the saucepan with the remaining hot milk and cream and cook together on medium low until it thickens, about 7 to 8 minutes making sure to stir the whole time.

4) Strain the hot liquid through of fine sieve into a large bowl. Add the vanilla and salt and mix. Cover with plastic wrap making sure that the plastic wrap is actually touching the custard mixture so it doesnt form a skin. Refrigerate overnight.

5) Place the insert of your ice cream maker into the freezer and let it sit overnight.

6) Place your custard into the frozen insert and turn your ice cream maker on. Freeze the custard according to manufactures instructions.

For the Cookie dough

7) Combine together the first 3 ingredients and set aside.

8) In a mixer bowl fitted with a paddle attachment (or in a bowl using a spatula if youre doing it by hand) , cream together the butter, and both sugars. Add the egg and vanilla and mix together until all creamy and combined. Scrape down the sides of the bowl to make sure everything is mixed well.

9) Add the dry ingredients and mix just to combine. Add the chocolate chips and mix just to distribute them through the batter.

10) Spread the cookie dough in a thin layer on a parchment paper lined baking pan and place it in the freezer overnight.

11) When your ice cream is just about frozen in your ice cream machine, take the cookie dough out of the freezer and chop it into bite size pieces and add it to the ice cream in the ice cream machine. You might want to add just half of the cookie dough and see if thats enough. Allow it to mix in the ice cream machine for about 2 minutes or so to fold in the cookie dough.

12) Place the ice cream in a sealed container and stick it in the freezer until fully set. Dig in when youre ready!

