

CHOCOLATE OREO BLIZZARD ICE CREAM

INGREDIENTS:

- 2 cups whole milk
- 1 T + 1 t cornstarch
- 1 1/2 oz (3 T) cream cheese, softened
- 1/2 t fine sea salt
- 3 T unsweetened Dutch-process cocoa powder, sifted
- 1/2 cup sugar
- 1 1/4 cups heavy cream
- 2 T light corn syrup
- 5 oz. dark chocolate, chopped
- Oreos or Joe-Joe's

DIRECTIONS:

1. Mix about 2 tablespoons of the milk with the cornstarch in a small bowl. Stir together to make a smooth slurry. Whisk the cream cheese and salt in a medium bowl until smooth. Chop dark chocolate and add to the cream cheese mixture.
2. Combine the remaining milk, cocoa powder, cream, sugar, and corn syrup in a 4-quart saucepan. Bring to a rolling boil over medium-high heat, and boil for 4 minutes. Remove from heat and gradually whisk in the cornstarch slurry. Bring the mixture back to a boil for one minute, or until thickened slightly.
3. Bring the mixture to a boil over medium high heat and cook for 4 minutes. Remove from heat and whisk in the cornstarch slurry. Bring back to a boil and cook until slightly thickened, about 1 minute.
4. Pour over the cream cheese and chocolate mixture. Whisk until smooth. Cover with plastic wrap and chill for 4 hours or until cool throughout.
5. Churn according to your ice cream maker's manufacturer's instructions. Layer with generous handfuls of crumbled Oreos or Joe-Joe's Cover with plastic wrap directly on the surface and freeze for at least 4 hours. Serve with more cookies!