

# CHOCOLATE ICE CREAM

## INGREDIENTS:

chocolate ice cream -

- 2 cups heavy cream
- 3 T unsweetened Dutch-process cocoa powder, sifted
- 5 oz. dark chocolate, chopped
- 1 cup whole milk
- 3/4 cup sugar
- pinch of salt
- 5 large egg yolks
- 1/2 t vanilla extract

mix ins -

- marshmallows, recipe below
- brownies, recipe below
- slivered almonds
- hot fudge to serve, recipe below

## DIRECTIONS:

1. Make chocolate ice cream. Place the chopped chocolate in a medium heat-proof bowl, set aside. Meanwhile, warm 1 cup of the cream with the cocoa powder in a medium saucepan. Whisk it briskly to blend in the cocoa. Bring it to a boil, then reduce the heat and simmer at a very low boil for 30 seconds, whisking constantly. Remove from the heat and pour over the chopped chocolate, scraping the saucepan as clean as possible. Whisk the cream and chocolate until smooth. Stir in the remaining 1 cup of cream. Set the bowl aside with a mesh strainer on top of the bowl.
2. Warm the milk, sugar, and salt in the same saucepan you just used. In a separate medium bowl whisk the egg yolks. Slowly pour the warm milk into the egg yolks, whisking constantly. Scrape the warmed egg yolks back into your saucepan.
3. Stir the mixture constantly over medium heat with a heatproof spatula, scraping the bottom as you stir, until the mixture thickens and coats the spatula. Pour the custard through the strainer and mix into the chocolate mixture until smooth, then mix in the vanilla. Stir until cool over an ice bath.
4. Chill the mixture thoroughly in the fridge, then freeze in your ice cream maker according to the manufacturer's instructions. If the mixture is too thick to pour into your machine, whisk it speedily to thin it out
5. Transfer to a one-quart container, or 2-3 pint containers layering the almonds, brownie bites, and marshmallows in between layers of ice -cream..

# VANILLA MARSHMALLOWS

## INGREDIENTS:

- 2 t or 1 packet powdered gelatin
- 1/3 cup cold water (for gelatin blooming)
- 1/4 cup water (for syrup)
- 3/4 cups granulated sugar
- 1 1/2 t vanilla extract
- 1 T confectioners' sugar, plus more for sprinkling
- 1 T cornstarch

## DIRECTIONS:

Lightly spray an 8-inch pan with cooking spray. Bloom gelatin in 1/3 cup cold water for 10 minutes. Meanwhile heat the remaining 1/4 cup water and sugar together until it boils. Allow to boil for 1 minute. Add gelatin and stir until mixed. Beat with an electric mixer until lightened in color and voluminous. Mix in the vanilla extract. Spread into prepared pan and dust with powdered sugar. Allow to set for several hours before cutting into small squares. Toast with a kitchen torch and layer in the ice cream.

# MISSISSIPPI MUD PIE BROWNIE ICE CREAM

(Recipes continued on  
the next page)

## BROWNIES

### INGREDIENTS:

- 1/2 cup (1 sticks) unsalted butter
- 1 1/4 cups brown sugar (I used a mixture of light + dark)
- 3 oz. unsweetened chocolate
- 2 large eggs
- 1 t vanilla extract
- 1 cups flour
- 1/4 t kosher salt

### DIRECTIONS:

1. Preheat your oven to 325°F. Butter or spray with cooking spray, the bottom of a 8 inch square baking dish; cut a piece of parchment paper to line the bottom of the pan so that it overlaps the two sides. (You'll be able to lift out the brownies with the parchment paper later on.) Press into the greased surface.
2. In a large microwave-safe bowl combine the butter, brown sugar, and chocolate. Microwave on high for 1 minute; stir. If the chocolate is not softened continue to microwave at 10-second intervals, removing before completely melted, stirring until smooth.
3. Beat eggs and vanilla into the melted chocolate with a wooden spoon. Beat in the flour and salt. Pour batter into the prepared pan, smoothing the top. Bake until a toothpick inserted in the center comes out mostly clean, 25-35 minutes. Allow to cool completely.
4. Run a knife around the edge of the pan and lift out with the parchment paper. Cut half of the pan into bite sizes pieces for layering in the ice cream. Reserve half to cut out with heart cookie cutters to serve with the ice cream.

## COCONUT OIL HOT FUDGE

### INGREDIENTS:

- 1/3 cup coconut milk, reserve the rest for ice cream
- 2 T coconut oil
- 3/4 cup bittersweet chocolate chips
- 1/2 cup confectioners' sugar
- pinch of salt

### DIRECTIONS:

Place all of the ingredients in a medium saucepan over medium heat. Cook, stirring often, until coconut oil and chocolate is melted. Once it's all melted and combined remove from heat. Serve with ice cream to take it to a major chocolate overload.

## MISSISSIPPI MUD PIE BROWNIE ICE CREAM

(Recipes continued  
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