

COCOA PUFF ICE CREAM

INGREDIENTS:

cereal milk -

- 3 cups whole milk
- 2 1/2 cups Cocoa Puffs

ice cream -

- 2 cups cereal milk
- 1 T + 1 t corn starch
- 1.5 oz cream cheese softened (3 T)
- 1/2 t kosher salt
- 1 1/4 cup heavy cream
- 2 T corn syrup
- 1/2 cup sugar
- 1/4 cup peanut butter
- 1/4 cup malted milk powder
- 1/4 cup Nutella

DIRECTIONS:

1. Make cereal milk by combining the whole milk with the cereal. Cover with plastic wrap and set a pot on top to keep the cereal submerged. Set at room temperature for one hour. Strain and measure. It should be about 2 cups. Top off with milk if it's not.
2. Mix a tablespoon or two of the cereal milk with the cornstarch in a small bowl. Set aside. In a large bowl stir together the salt and the cream cheese. Add peanut butter, malted milk powder, and 3/4 cup chopped chocolate to the bowl.
3. In a 4 quart saucepan bring the remaining cereal milk, heavy cream, corn syrup, and sugar to a boil. Boil for 4 minutes. Remove from heat and slowly add the corn starch mixture. Return to heat and bring back to a boil for 1 minute or until thickened.
4. Pour over the cream cheese, salt, peanut butter (and more!) mixture. Whisk until smooth. Cover with plastic wrap and chill for 4 hours.
5. Freeze in your ice cream maker according to the manufacturers' directions. When it's almost done churning pour in the chocolate shavings to mix thoroughly. Transfer to an airtight container. Cover with plastic wrap and a tight lid. Freeze for a few hours or over night. Serve by the scoop or blend up with milk and Nutella and top with whipped cream.