

# DOUBLE DOUGH ICE CREAM

## INGREDIENTS:

brown sugar ice cream base -

- 2 cups whole milk
- 1 T + 1 t cornstarch
- 1 1/2 oz. (3 T) cream cheese, softened
- pinch fine sea salt
- 1 1/4 cups heavy cream
- 2/3 cup brown sugar
- 2 T light corn syrup
- 1 vanilla bean, split

cookie dough -

- 5 T unsalted butter, melted
- hefty pinch of salt
- 1/3 cup packed light brown sugar
- 1/4 cup flour
- 1/2 t vanilla extract
- 3/4 cup semisweet chocolate chips, or chunks

## DIRECTIONS:

1. Make ice cream. Mix about 2 tablespoons of the milk with the cornstarch in a small bowl to make a smooth slurry. In a medium bowl stir together the cream cheese and salt until smooth.
2. Combine the remaining milk, cream, sugar, corn syrup, vanilla seeds, and bean 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 over medium-high heat and cook, stirring with a heatproof spatula until slightly thickened, about 1 minute. Remove from heat. Gradually whisk the hot milk mixture into the cream cheese mixture until smooth. Cover bowl with plastic wrap and chill ice cream base for a few hours or over night.
3. Meanwhile make cookie dough. In a medium bowl, stir together the butter, salt, and sugar until smooth. Stir in the flour, vanilla, and chocolate chips. Pour the "dough" onto wax paper or plastic wrap and cover with more paper/plastic wrap. Pat into a round about 1/2 inch thick, and chill until firm. Once chilled unwrap and chop the dough into bite-sized pieces, then store the pieces in the freezer until ready to use.
4. When ready to churn, removing vanilla bean, and freeze in your ice cream maker according to the manufacturer's instructions. Once fully churned layer in a one-quart container with the cookie dough pieces. Top ice cream with plastic wrap and an airtight lid. Freeze for at least 4 hours.