

CINNAMON ICE CREAM

INGREDIENTS:

dough -

- 2 cups whole milk
- 1 T + 1 t cornstarch
- 1 1/2 oz (3 T) cream cheese, softened
- 1/4 t fine sea salt
- 1 1/4 cups heavy cream
- 2/3 cup sugar
- 2 T light corn syrup
- 10 cinnamon sticks, broken up
- 1 vanilla bean

DIRECTIONS:

1. Mix about 2 T of the whole milk with the cornstarch in a small bowl to make a smooth slurry. In a large bowl whisk the cream cheese and salt together until smooth.
2. Combine the remaining milk, 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. Pour over the cream cheese mixture and whisk until smooth. Add the broken up cinnamon sticks and vanilla bean, with the seeds scraped into the mixture and the pod. Stir everything together. Cover with plastic wrap and allow to steep in the fridge for 4-12 hours.
4. Strain mixture through a fine mesh strainer. Dispose of vanilla bean pod and cinnamon sticks. Churn according to your ice cream maker's manufacture's instructions.