

FRENCH SILK PIE ICE CREAM

Ingredients:

graham cracker ice cream -

2 2/3 cups whole milk
1 T + 2 t cornstarch
2 oz (4 T) cream cheese, softened
pinch kosher salt
1 1/2 cups heavy cream
3/4 cups sugar
1/4 cup light corn syrup
1 cup roughly broken graham crackers*

French silk pie filling -

3/4 cup (1 1/2 sticks) butter, softened to room temperature
1 cup sugar
2 oz. unsweetened chocolate, melted and cooled slightly
3 large eggs
1 T vanilla

Mix-ins -

a few handfuls broken Oreo cookies

*Preferably Annie's Honey Bunnies. Listen, they're really good. Totally not sponsored. Totally ate them as a dinner appetizer and a breakfast snack. These days were back-to-back.

Directions:

Mix about 2 tablespoons of the milk with the cornstarch in a small bowl to make a smooth slurry. In a medium bowl, mix the cream cheese and salt together with a spatula.

Combine the remaining milk, cream, sugar, and corn syrup in a 4-quart saucepan. Bring to a boil over medium high heat and boil for 4 minutes. Remove from heat and whisk in the cornstarch slurry. bring the mixture back to a boil over medium high heat and cook, whisking until thickened, about 1 minute. Remove from heat.

Whisk the hot mixture into the cream cheese mixture. Stir in the broken graham crackers. Allow the mixture to steep for about 3 minutes or until the crackers dissolve. At this point beat with an electric mixer or puree with an immersion blender. Force the mixture through a fine mesh strainer into a clean bowl. Whisk to cool a bit. Cover with plastic wrap and place in the fridge to chill for 5 hours or until cooled completely.

Meanwhile make the French silk pie filling. Using a stand mixer fitted with the whisk attachment cream the butter. Slowly add sugar and whip until smooth. Blend in chocolate until mixed evenly. Add eggs, 1 at a time, beating 5 minutes after each; this is a must! (Skimping on the time will have runny results. It may induce tears.) Add vanilla and mix until combined, scraping the sides. Place mixture in the fridge until time to churn the ice cream.

Churn graham cracker ice cream in your ice cream maker according to the manufacturer's directions. Layer in storage containers with French silk pie filling and Oreos. Cover with plastic wrap and seal with an airtight lid. Freeze until firm, at least 4 hours.