

RICH AND CREAMY ICE CREAM BASE

INGREDIENTS:

1 1/2 ounces cream cheese, softened (about 3 tablespoons)
2 cups whole milk (divided)
1 1/2 cups heavy cream
1/2 cup granulated sugar
Pinch of kosher salt
1 Tablespoon plus 1 teaspoon corn starch
1 Tablespoon LorAnn's Flavor Fountain (any flavor)



DIRECTIONS:

1. Fill a large bowl with ice water. In a medium sized bowl, stir cream cheese until smooth. In a small bowl, mix 2 tablespoons of the milk with the cornstarch.
2. In a large saucepan, combine the remaining milk with the cream, sugar and salt. Bring to a boil over medium heat and cook, stirring continually until sugar is dissolved, about 4 minutes. Remove from heat and whisk in cornstarch. Return to medium heat and boil until slightly thickened, about 1–2 minutes. Note: lower heat if mixture begins to boil over the top of the pan.
3. Gradually whisk hot milk & cream mixture into the cream cheese until smooth. Set bowl over the ice water and allow to stand until cooled to room temperature, stirring occasionally. Stir in the Flavor Fountain and cover bowl with plastic wrap; refrigerate until chilled (about 15–30 minutes).
4. Pour ice cream base into ice cream maker and process according to manufacturer's instructions. Scoop ice cream into a container. Press a sheet of plastic wrap directly over the surface of the ice cream and seal with an airtight lid. Freeze until firm.

Makes approximately 1 quart of ice cream.

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