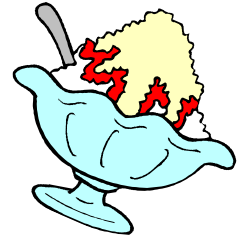




Chocolate Chip Cookie Dough Ice Cream



Ingredients

- 1 Cups Whole Milk
- 1 Cup of Sugar
- 1 Cups of Half and Half (Light Cream)
- 2 Cups of Heavy Cream
- 2 Teaspoons Vanilla Extract
- 1/2 Size Recipe for Chocolate Chip Cookie Dough (chilled in refrigerator)

Directions

1. **Freezer Bowl.** Place ice cream maker freezer bowl in freezer overnight.
2. **Prepare Cookie Dough and Chill.** Make the cookie dough and chill in fridge for at least an hour.
3. **Heat Up Milk.** Heat up milk in medium sauce pan on medium low heat until bubbles form around the sides of the pan. Then remove from heat. Add sugar and salt and stir until dissolved. Stir in the half and half, vanilla and heavy cream.
4. **Refrigerate Cream Mixture.** Pour cream mixture into a medium bowl, cover and chill in the refrigerator for 30 minutes.
5. **Time for the Ice Cream Maker.** Remove cream mixture from fridge then follow the ice cream maker instructions for your particular model. Cream will start to freeze within minutes and eventually will thicken, about 25-30 minutes.
6. **Add Cookie Dough.** Once ice cream is ready, remove the freezer bowl and dump ice cream into a large mixing bowl. Scoop clumps of the cookie dough with your hands and drop into ice cream. Mix well with wooden spoon. Cover bowl and place in freezer for 3-4 hours or overnight to harden. Or instead place in airtight plastic container to freeze.

