

White Chocolate Ice Cream

Ingredients

- 2 Cups Light Cream
- 6 Eggs
- 12 oz. White Chocolate, coarsely chopped
- 1 ½Cups Sugar
- 2 Cups Heavy Cream



Directions

1. **Melt Chocolate in Double Boiler.** Pour water in bottom part of double boiler, but do not allow the water to touch the bottom of the top pot. In the top pot scald the light cream over low heat. Add the white chocolate. Reduce the heat to low simmer and stir occasionally until chocolate is melted. Remove from heat.
2. **Custard Base.** On medium speed beat eggs in medium bowl with electric mixer. Add sugar and continue beating until sugar is dissolved. Slowly blend in the melted chocolate. Then beat in the heavy cream. Cover and put in refrigerator until completely chilled, could be up to 4 hours.
3. **Time for Ice Cream Maker.** Remove custard from fridge and pour into frozen freezer bowl. Turn ice cream maker on and follow instructions for your particular model. Pour into an airtight plastic container and place in freezer for at least 3-4 hours. The ice cream will thicken and the flavor will blend more during this process.

