

Sweet Cream S'mores Ice Cream

A recipe from Ben & Jerry's Ice Cream & Dessert Book modified by KC Coake and posted on realcoake.com

Servings: 1 quart

Prep & Cook Time: 25 minutes,
plus additional time to freeze

Ingredients:

- 2 large eggs
- 3/4 cup sugar
- 2 cups heavy or whipping cream
- 1 cup milk
- 1/2 cup HERSHEY'S Milk Chocolate Bar (about 1 1/2 bars) + more for garnish
- 1/2 cup graham cracker (about 2 crackers) + more for garnish
- 1/2 cup mini marshmallows

Directions:

1. Preheat broiler on high. Adjust the oven rack to the upper position.
2. Coarsely chop the HERSHEY'S bar and graham cracker. Place in the freezer.
3. Roast mini marshmallows spread apart on a pan for about 1 minute or until browned. Watch them carefully as they brown really fast. Allow to cool then place in freezer.
4. Whisk the eggs until light and fluffy. (1-2 minutes)
5. Whisk in the sugar, a little at a time. Whisk about 1 minute more until fully incorporated.
6. Add cream and milk. Whisk to blend.
7. Place in ice cream maker (make sure the bowl is fully frozen). Allow machine to mix ice cream for 17 minutes.
8. Add HERSHEY'S bar, graham cracker and roasted marshmallows to the ice cream in the mixer. Mix for an additional 3 minutes.
7. Pour ice cream in a freezer safe container. Place in the freezer and allow to freeze completely.
8. Eat and enjoy!

