

Black Raspberry Ice Cream

SKILL



MAKES

6 - 8 Servings

Ingredients

- 1 1/2 cups half and half
- 1 cup whipping cream
- 1/3 cup plus 1 Tablespoon sugar
- 4 egg yolks
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- 3/4 cup Stonewall Kitchen Black Raspberry Jam or Stonewall Kitchen Sour Cherry Jam



Directions

1. Bring half and half and whipping cream to a simmer over medium-low heat in a medium-heavy saucepan.
2. In a separate, medium size bowl, whisk egg yolks and sugar together.
3. When cream is heated, whisk hot cream into egg yolk mixture in a slow, steady drizzle. Return mixture to saucepan and return to stove. Stir continuously over medium-low heat until mixture thickens and coats the back of a spoon. Do not boil.
4. Remove from heat and stir in Black Raspberry Jam or Sour Cherry Jam until melted.
5. Cover with plastic wrap, setting the wrap directly onto the custard and chill. Freeze in an ice cream maker according to manufacturer's directions.

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