

## **Chocolate Lavender Honey Ice Cream**

1 cup Honey  
1 2/3 cup sugar  
2 T cornstarch  
1/2 t salt  
6 cups milk  
4 eggs, beaten  
6 square semi-sweet chocolate, melted  
1 1/3 cup half and half  
2 cups of whipping cream  
2 t vanilla  
4 T dried lavender buds packed in a tea ball or put in loose

Combine sugar, cornstarch, and salt in a saucepan. Add lavender (either the buds or suspend the ball on the edge of the saucepan — then gradually stir in the milk. Cook over medium heat until mixture comes to a simmer, stirring constantly. Gradually stir about one cup of hot mixture into the beaten eggs. Add to the remaining mixture, stirring constantly. Cook about 2 minutes, until slightly thickened. Then stir in the melted chocolate. When smooth, stir in the half and half, whipping cream, and vanilla. Remove from heat. You may remove the lavender now for a lighter taste or leave it during the cooling process for more flavor. Add honey during cooling. Cover and refrigerate for 2 hours. Freeze as directed.

***Submitted by Jane Stephens @ M & J Lavender Farm and loved by all .***