

Raspberry Swirl Ice Cream

Yield: Approximately 2 pints of ice cream



Ingredients

For the Ice Cream Custard

1 cup whole milk
2 cups whipping cream
3/4 cup white sugar
1 tsp. pure vanilla extract

For the Raspberry Swirl

1 cup fresh raspberries
1/4 cup white sugar
1 1/2 tsp. cornstarch
1 Tbsp. lemon juice

Additional Toppings

1 cup small chocolate chips
Optional: 1/4 cup raspberries

Steps:

- 1) **For the Ice Cream Custard:** Beat the egg yolks in a stand mixer fitted with a whisk attachment and set them aside.
- 2) In a large pot over a medium low heat, combine the milk, whipping cream, and sugar. Heat and stir the milk and cream until gently simmering, then gradually add the egg yolks, whisking as you pour to prevent the eggs from scrambling. Do not let the mixture come to a boil and heat until it is about 190°F or thick enough to coat a spoon.
- 3) Pour the mixture into a bowl, cover with a layer of plastic wrap directly on top of the custard, and refrigerate for at least 8 hours and up to 24.
- 4) **For the Raspberry Swirl:** In a small saucepan, combine the raspberries, white sugar, cornstarch, and lemon juice. Mash the sugar and cornstarch into the raspberries with a fork, then stir over medium-low heat for about 5 minutes. When it's ready, it will no longer look cloudy but should look more like a jelly.
- 5) **To Churn the Ice Cream:** Churn the ice cream custard according to your ice cream maker instructions. Once it has reached a soft serve consistency, spoon about 1/4 of the mixture into an ice cream container. Pour about 1/3 of the raspberry sauce and chocolate chips over the custard, then repeat those steps until all of the ice cream and sauce are combined. Before putting it into the freezer, swirl with a knife, but do not mix completely. Freeze until solid, about 8-12 hours.