

Cookies n' Cream Ice Cream

Makes about 1 quart

A recipe for vanilla ice cream in [The Gourmet Cookbook](#) edited by Ruth Reichl inspired the vanilla base for this recipe. While I add Oreo cookies, you can add fresh fruit, other types of cookies, nuts, or sauces like caramel or chocolate (be sure sauces are chilled before adding) to the vanilla base and get equally delicious results.

2 cups heavy cream
1 cup whole milk
1/2 cup granulated sugar
1/8 teaspoon salt
2 large eggs, lightly beaten
1 1/2 teaspoons vanilla extract
12 broken Oreo cookies (about 1 1/2 cups) or the fresh fruit of your choice

Heat the heavy cream, whole milk, sugar, and salt in a heavy-bottomed medium saucepan until bubbles form around the edge of the pan. Place the beaten eggs in a bowl and slowly add the cream and milk mixture, whisking constantly.

Return the mixture to the saucepan and heat over medium heat, stirring constantly with a rubber spatula (be sure to scrape the sides of the pan), until the temperature reaches 170 to 175 degrees and the custard begins to thicken. Pour the custard through a fine mesh strainer. Add the vanilla extract.

Cool to room temperature, stirring often. Refrigerate, covered, until very cold – at least three hours.

Freeze according to your ice cream maker instructions. When ice cream is almost frozen, add the Oreo pieces while the ice cream maker is running. Once everything is mixed together turn off the ice cream maker and freeze in an airtight container until ready to serve.

This recipe came from Minced blog (www.mincedblog.com).