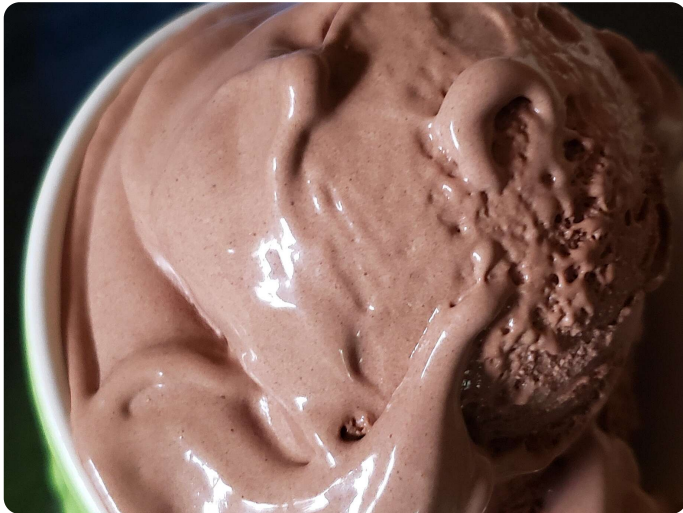




To Die For Double Chocolate Peanut Butter Ice Cream

Oscar · 28/09/2024



Prep Time

2 hrs

Difficult

Medium

Servings

2 hrs 35 mins

Description

I couldnt find any recipes for chocolate peanut butter ice cream on this site so I made one up This is amazingly delicioustrust me on this After tasting this youll have a difficult time justifying a store bought ice cream purchase You can leave out the peanut butter and have heavenly double chocolate ice cream yum If you like your ice cream on the sweeter side you can add an additional 14 cup to 12 cup of sugar Personally I think the ice cream is sweet enough with 12 cup

Ingredients

- - 2 cups whole milk - 1 cup heavy whipping cream - $\frac{1}{2}$ cup white sugar - $\frac{1}{2}$ cup unsweetened cocoa powder
- 4 egg yolks - $\frac{3}{4}$ cup semisweet chocolate chips - $\frac{1}{2}$ teaspoon vanilla extract - $\frac{3}{4}$ cup peanut butter
- or to taste

Instructions

1. Stir whole milk
2. heavy cream
3. sugar
4. and cocoa powder together in a saucepan over low heat; cook
5. stirring
6. until sugar and cocoa powder have dissolved
7. about 5 minutes. Beat egg yolks in a bowl with an electric mixer until thick and pale yellow
8. about 4 minutes. Stir about 1/2 cup of cocoa mixture into egg yolks
9. whisking constantly. Pour egg yolk mixture into cocoa mixture; cook
10. stirring constantly
11. until the mixture is thick enough to coat the back of a wooden spoon
12. about 5 minutes. Pour cocoa mixture into a bowl. Place chocolate chips in a large microwave-safe bowl; heat in microwave in 20 second intervals until warm
13. stirring until chocolate chips are melted. Stir chocolate chips and vanilla extract into cocoa mixture just until combined; refrigerate until cold
14. about 2 hours. Freeze chocolate mixture in ice cream maker according to manufacturer's instructions. Drop peanut butter by spoonfuls into ice cream; using a knife
15. fold peanut butter through ice cream to form ribbons of peanut butter throughout. Editor's Note: This recipe contains raw egg. We recommend that pregnant women
16. young children
17. the elderly
18. and the infirm do not consume raw egg. Learn more about egg safety from our article
19. How to Make Your Eggs Safe.