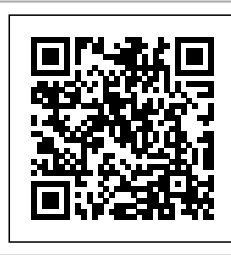


Blueberry Cheesecake Ice Cream



Scan Code To Watch
Video!



Recipe by: Laura Vitale

Serves 6 to 8 depending on how big your servings are

Prep Time: 15 minutes
Cook Time: 10 minutes

Ingredients

For the Ice Cream Base:

- __ 1 cup of Heavy Cream, whisked to stiff peaks
- __ 8 oz of cream cheese, softened to room temperature
- __ 1 14 oz can of Sweetened Condensed Milk
- __ 1/2 tsp of Lemon Zest
- __

For the Blueberry Mixture:

- __ 1 cup of Fresh Blueberries
- __ 3 Tbsp of Vanilla Sugar
- __ 2 Tbsp of Water
- __ 1/2 tsp of Cornstarch plus 1 Tbsp of Water

1) In a large bowl, using a handheld electric whisk, whisk the heavy cream until it forms stiff peaks, set aside.

2) In a separate bowl, using the same whisk, cream together the cream cheese, condensed milk and lemon zest until really creamy and no lumps appear.

3) Fold the whipped cream into the cream cheese mixture using a spatula, then pour the mixture into a large container with a tight fitting lid and pop it in the freezer for about 4 hours.

4) Meanwhile, make the blueberry mixture. In a saucepan, add the blueberries, vanilla sugar, lemon and water and cook over medium heat for about 5 to 6 minutes or until the blueberries have burst and the mixture is really runny.

5) In a very small bowl, whisk together the cornstarch and one tablespoon of water, add it to the blueberries and cook for about 1 more minute. Remove from the heat into a jug and pop it in the fridge to cool completely.

6) Pour the blueberry mixture over the semi-set ice cream and swirl it in to mix a bit, then pop the lid back on the container and pop it in the freezer to set overnight.

7) Allow the ice cream to come to room temperature for about 10 minutes before serving.

NOTE: In the video I made a double batch of the blueberry sauce because I planned on serving it over pancakes so I suggest you double the recipe as well if you'd like to use it on other things.

Serve this ice cream in small waffle cones or sugar cones or make an ice cream sandwiches using graham crackers.

