

VANILLA ICE CREAM with FRESH STRAWBERRY JAM

Ingredients:

I use: Cuisinart Counter top Mixer,

3 egg yolks

1 cup sugar

½ cup half and half

½ cup mascarpone cheese (or cream cheese)

2 cups whipping cream

¼ tsp. salt

2 tsp. vanilla

½ cup fresh strawberry jam (recipe attached)



Directions:

Stir together and cook yolks and 1 c. sugar in saucepan, 30 seconds on low.

Add half and half and mascarpone. Cook 1 minute on low. Stir and cook 1 more minute. Stir and cook 1 additional minute. [Total 3 ½ to 5 minutes.] [Note: if using cream cheese, you might have to whisk the mixture.]

Add whipping cream, salt and vanilla. Stir and let cool to room temperature.

Chill 1-3 hours in refrigerator

Then:

Start counter top mixer. Add ice cream mixture. Whip 20 minutes, according to ice cream maker directions.

Add strawberry jam and continue to whirl for 5 more minutes.

Pour into clean containers and freeze.

Yum!