

VANILLA MASCARPONE ICE CREAM

Ingredients:

I use: Cuisinart Counter top Mixer

3 egg yolks
1 cup sugar
½ cup half and half
½ cup mascarpone cheese
2 cups whipping cream
1/4 tsp. salt
2 tsp. vanilla



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.]

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 20-25 minutes, according to ice cream maker directions.

Pour into clean containers and freeze.

Yum!



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