

Ice Cream Base

Ingredients

Makes 3 1/2 cups

- 1 ½ cup heavy whipping cream
- 1 ½ cup half and half
- ½ cup sugar
- 2 Tbsp corn syrup
- 1 Tbsp dry milk
- ½ tsp xanthan gum
- ½ tsp salt

Directions

1. Combine sugar, xanthan gum, salt, and corn syrup in a saucepan.
2. Stirring until everything looks wet.
3. On low heat slowly add half and half. Stir until sugar is dissolved.
Do not boil.
4. Take the pan off the heat and add the cream, whisk to combine.
5. Store in an airtight container and refrigerate until very cold or preferably overnight.



Oat Chip Dough Ice Cream

Cookie dough is definitely a crowd favorite. However, there are a lot of average cookie dough ice creams out there. I wanted to create a cookie dough that was unique but also held to some of the traditionalism. Thus, Oat Chip Dough was created.

I intentionally chose to use oat flour instead of all-purpose flour to be different. It changes the texture of the cookie dough but in a very pleasing way. Cookie dough ice cream tends to be very sweet and a bit bland in flavor. By adding salt to it and fudge sauce the flavor is enhanced. Giving our ice cream a nice salty and sweet kick that is not overpowering but complementary to one another. Bringing just a touch of complexity to the overall flavor of this classic ice cream.

Video Lessons

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Ingredients

- 3 ½ cups cream base
- 1 tsp vanilla extract

Fudge Sauce

- ½ cup Butter
- ½ cup Heavy cream
- ½ cup Sugar
- ½ cup Cocoa powder
- ¼ tsp Salt
- 1 tsp vanilla extract

Oat Chip Cookie Dough

- 4 oz soften butter
- 2 Tbsp White sugar
- ¼ cup Brown sugar
- ½ tsp salt
- 2 Tbsp heavy cream
- 1 tsp vanilla extract
- ¾ cup oat flour
- ¼ cup Chocolate chunks



Oat Chip Dough Ice Cream

Directions

Fudge Sauce

1. Combine sugar, cocoa powder, salt, and cream (slowly, stirring after each pour) in a saucepan over medium-low heat.
2. Once the mixture is warmed through add the cubed butter and a few pieces at a time. Whisk to combine and make sure the butter is completely melted.
3. Remove the pan off the heat and whisk in vanilla extract. The fudge sauce should be thick and glossy.
4. Store in a mason jar and put in the refrigerator. (Let it come to room temperature when ready to use)

Oat Cookie Dough

1. Blend $\frac{3}{4}$ cup old fashioned oats in a blender or food processor until the oats become a flour consistency, set aside.
2. Chop up a chocolate bar such as Baker's Semi-Sweet chocolate or semi-sweet chocolate chips just until you have $\frac{1}{4}$ cup and set aside.
3. In a separate bowl cream butter, sugars, and salt.
4. Add heavy cream and vanilla. Mix until combined.
5. Next add oat flour, mix well.
6. Fold in chocolate chunks.

Line a cookie sheet with parchment paper and level cookie dough as evenly as possible. Place in the freezer. Once firm, cut the dough into cubes and store in an airtight container in the freezer until ready to use. The dough will be firm but soft. It should not be completely frozen.

Ice Cream

1. In a bowl combine $3\frac{1}{2}$ cups cream base with 1 tsp vanilla.
2. Pour into the ice cream maker and churn. Churn until the mix starts to look solid and firm. It's ready when a spoon is pressed across the top and it should leave an impression without collapsing.
3. Turn off the machine and take out the dasher, mix in the cookie dough chunks with a rubber spatula.
4. Layer ice cream and fudge sauce into your storage container. You will need to mix the fudge into the ice cream so you don't have blobs of fudge in places.
5. Cover and store in the freezer for 8 hours or overnight.