

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.



S'mores Ice Cream

A timeless campfire classic. But, sometimes it is just too hot to start a fire and roast marshmallows so we opted for something cooler. Our S'mores ice cream is full of flavor. You can taste all the components of a s'mores. Graham cracker ice cream, marshmallow cream, and delicious chocolate fudge sauce.

Video Lessons

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Ingredients

- Cream base
- 1 tsp vanilla extract
- 1 cup Graham crackers crumbs (14 -16 squares)

Marshmallow Cream

- ¼ cup water
- ¾ cup sugar
- ¾ cup corn syrup
- 2 egg whites
- ¼ tsp cream of tartar
- 2 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

S'mores Ice Cream

Directions

Marshmallow Cream

1. In a saucepan over medium heat combine water, sugar, and corn syrup. Whisk occasionally.
2. Heat the mixture until a candy thermometer reaches 240 degrees fahrenheit.
3. While the sugar mixture is heating, beat egg whites and cream of tartar with a stand mixer or hand mixer. Beat on medium high setting until soft peaks form.
4. Take sugar syrup mixture off heat when it reaches 240 degrees fahrenheit.
5. With the mixer on low, slowly pour hot sugar syrup into the soft peak egg whites.
6. When all the sugar syrup is added turn the mixer to medium high speed and whip until you have stiff peaks.
7. Add vanilla at the end and beat until incorporated.
8. The marshmallow cream will be thick and glossy.
9. Store in an airtight container for two weeks.

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)

Graham Cracker Crumbs

1. Pulse graham crackers in a blender or food processor until fine.

S'mores Ice Cream

Directions

Ice Cream

1. In a bowl combine cream base, vanilla, and graham cracker crumbs. Pour into the ice cream maker and churn.
2. Add a few tablespoons of marshmallow cream and fudge sauce to the churning ice cream and with a spoon help distribute the add-ins.
3. 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.
4. Turn off the machine and layer ice cream, more marshmallow cream and fudge sauce into your storage container.
5. Give it a few mixes with each add in.
6. Cover and store in the freezer for 8 hours or overnight.

