

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.



Biscoff Ice Cream

Have you ever been on a plane and the flight attendant offers you a snack? “Would you like pretzels or cookies?” You say, “cookies, thanks” and you’re handed a beautiful red package with two little cookies inside. What a treat!

For a long time I thought you could only get those “airplane cookies” well, on an airplane. I was so happy to learn that I could buy them at the grocery store, in the bakery section, and not just the cookies. There is cookie butter too! If I’m being completely honest, I will take the butter over the cookie any day. But on days when you just can’t choose cookies or butter. Make ice cream.

Our Biscoff ice cream combines these two yummy treats into one amazing creamy, cold, dessert. The butter brings out the flavor in every bite and lick of ice cream you take and the cookie gives a nice crunch and texture. If you choose “cookie” on the plane, then I think you will love our Biscoff ice cream.

Video Lessons

Click on the thumbnail to [watch the recipe video lessons](#).

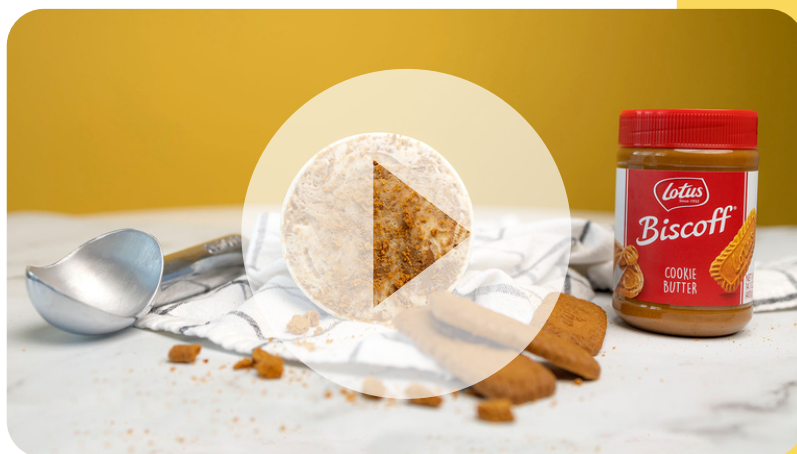
Ingredients

- 3 ½ cups cream base
- 1 cup Biscoff cookie butter
- 1 cup Biscoff cookie crumbs (16 cookies)
- 1 tsp vanilla extract

Directions

Biscoff Cookie Crumbs

1. In a blender or food processor pulse biscoff cookies until you have one cup of crumbs, set aside.



Biscoff Ice Cream

Directions

Pourable Biscoff Cookie Butter

1. Put 1 cup cookie butter in a microwave safe bowl and microwave in 30 second increments, stirring in between start times. (Butter should not be completely melted, just soft enough to pour.)

Ice Cream

1. Combine cream base, vanilla, and $\frac{1}{4}$ cup pourable cookie butter in a bowl, whisk until well combined.
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 layer ice cream, cookie crumbs, and the remaining $\frac{3}{4}$ cup pourable cookie butter into an ice cream container.
4. Cover and freeze for 8 hours or overnight.

