

Ice Cream Base

Ingredients

- 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 dry milk powder in a saucepan and mix really well for 30 seconds to a minute. You want the xanthan gum to be well distributed amongst the dry ingredients.
2. Over medium heat whisk in the half and half.
3. Next add the corn syrup and mix. Making sure that the dry ingredients are dissolved into the liquid.
4. Take the pan off the heat and add the cream, whisking to combine.
5. Store in an airtight container and refrigerate until very cold or preferably overnight.



Biscoff Crunch Ice Cream

Ingredients

- 3 ½ cups cream base
- ¼ cup Biscoff cookie butter
- 3 cups rice krispies
- 1 cup Biscoff Cookie Butter

Instructions

Coated Rice Krispies

1. In a saucepan over medium heat combine 3 cups rice krispies and 1 cup Biscoff butter.
2. Stir continuously until the biscoff starts to melt and the Rice Krispies are evenly coated.
3. Take the pan off the heat. To a lined sheet pan spread the Rice Krispies out in an even layer.
4. Freeze until ready to use.

Ice Cream

1. In a bowl add ¼ cup Biscoff and slowly pour in the cream base, constantly whisking until combined and smooth.
2. Pour into your 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 for just a second.
3. During the last minute of churning add the coated rice krispies to taste.
4. Turn off the machine and remove the dasher.
5. Fill the ice cream container and sprinkle a few krispies on top.
6. Cover and freeze for 8 hours or overnight.

