

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.



Blackberry Cobbler Ice Cream

Ingredients

- 3 ½ cups cream base
- 1 tsp vanilla extract
- 1 lb blackberries fresh or frozen
- Cobbler
 - ½ cup flour
 - ½ cup rolled oats
 - ½ cup packed brown sugar
 - ½ tsp salt
 - ¼ tsp cinnamon
 - 4 Tbsp diced cold butter
- Mixed Berry Jam
 - 2 cups (16 oz) Blackberry
 - ½ cup sugar
 - 3 Tbsp lemon juice
 - 2 Tbsp cornstarch
 - 2 Tbsp water

Instructions

Blackberry Puree (makes 1 cup)

1. Clean the berries (if frozen, let thaw).
2. In a saucepan over medium heat, cook, berries, stir with a spoon and mash until it starts to boil.
3. Reduce heat to low and simmer berries for 5-10 minutes until the juices are released.
4. Transfer berries to a blender and blend on high speeds until smooth. Be careful not to over blend or the seeds will be too small to be caught by the sieve.
5. Press the purée through a sieve to collect the seeds and pulp.
6. Let cool and store in the refrigerator until ready to use.



Blackberry Cobbler Ice Cream

Instructions

Cobbler (makes 1 ¼ cups)

1. Preheat the oven to 350 degrees fahrenheit.
2. In a bowl combine dried ingredients and mix.
3. Add dice butter and mix with a pastry cutter or forks until you see pea sized crumbs.
4. On a prepared baking sheet pour out cobbler mixture. Spread it out in a single layer and pack it together.
5. Bake for 12-15 minutes till golden brown.
6. When done, let it cool and then break it apart into small pea sized bites.
7. Store in an airtight container at room temperature.

Mixed Berry Jam (Makes just over 10 oz)

1. In a small bowl combine cornstarch and water, stir until smooth.
2. In a saucepan add berries, sugar, and lemon juice over medium low heat to allow berries to break down and juice. Stir occasionally.
3. Bring to a boil over medium heat.
4. Add the cornstarch slurry. Stir until thickened.
5. Puree with an immersion blender then strain out the seeds with a sieve.
6. Let cool and store in the fridge for 1 week.

Ice Cream

1. In a bowl combine cream base and vanilla extract, whisk to combine.
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 add the cobbler to the ice cream.
4. Turn off the machine and remove the dasher.
5. Layer ice cream and jam in a container.
6. Cover and freeze for 8 hours.