

# Ice Cream Base

## Ingredients

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- 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

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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.



# Goosey Butter Cake

## Ingredients

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- Cake
  - Yellow cake mix box
  - 1 egg
  - 1 stick melted butter
  - 1 8 oz softened cream cheese
  - 2 eggs
  - 1 tsp vanilla extract
  - 1 tsp almond extract
  - 1 stick melted butter
  - 16 oz powdered sugar
- Ice Cream
  - 3 ½ cup cream base
  - 1 tsp vanilla extract
  - 1 tsp almond extract

## Directions

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### Cake

1. Preheat the oven to 350°F.
2. Combine the cake mix, 1 egg, and 1 stick melted butter; mix well with a hand mixer.
3. Pat mixture into a lightly greased 9x13 baking pan.
4. In a separate bowl beat the softened cream cheese until smooth.
5. Add 2 eggs, vanilla and almond extracts, and 1 stick melted butter; beat until smooth.
6. Next add the powdered sugar and mix well so there are no lumps.
7. Spread over the cake batter and bake for 40-50 minutes. (The center should be a little gooey.)
8. Cool before cutting and putting in ice cream.

# Goosey Butter Cake

## Directions

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### Ice Cream

1. In a bowl combine cream base, vanilla and almond extracts, 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. Turn off the machine and remove the dasher.
4. Add cake pieces and mix by hand.
5. Fill the ice cream container.
6. Cover and freeze for 8 hours or overnight.



# Creamarie Box

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