

# 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.



# Hot Cocoa

## Ingredients

---

- 3 ½ cups cream base
- 1 Tbsp Cocoa Powder
- 2 Tbsp water
- 2 oz Baker's semi-sweet chocolate
- 7 oz marshmallow cream
- 4 oz Baker's semi-sweet chocolate
- 1 tsp oil

## Directions

---

### Chocolate Mix:

1. Chop 2 oz of Baker's semi-sweet chocolate in the chunks and place in a saucepan and set aside.
2. In a small bowl combine 1 Tbsp cocoa powder and 2 Tbsp water to make a slurry. Mix until no lumps remain.
3. Add slurry to saucepan and turn heat to low. Whisk the mixture until it is all combined and smooth. Be careful not to burn the chocolate.
4. As soon as it is smooth, take it off the heat and pour into a medium sized clean bowl.



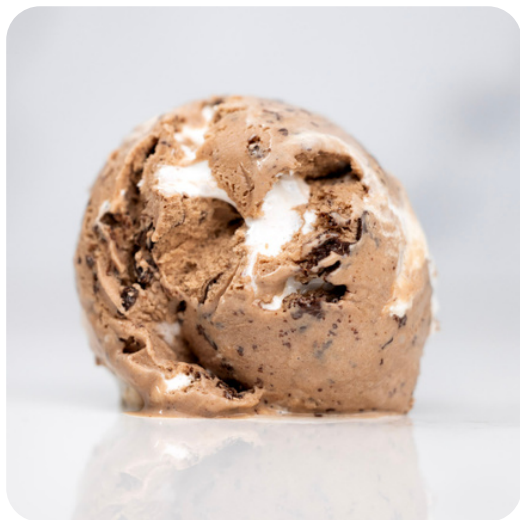
# Hot Cocoa

## Directions

---

### Ice Cream:

1. In a medium bowl with chocolate in it add the cream base slowly and whisk constantly to fully combine.
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 for just a second.
3. Meanwhile, chop the 4oz Baker's chocolate bar into small pieces. Add it to a microwave safe bowl and add 1 tsp oil.
4. microwave for 30 second segments, stirring in between each segment until smooth.
5. While the ice cream is churning add a few spoonfuls of marshmallow cream.
6. During the last minute add the melted chocolate in a steady stream to create the flecking.
7. Turn off the machine and remove the dasher.
8. Layer the ice cream container with ice cream and more marshmallow cream.
9. Cover and freeze for 8 hours or overnight.



# Creamarie Box

Upgrade your ice cream making with the [CREAMARIE BOX](#).

Your Creamarie Box is packed with everything you need to craft creamy, delicious ice cream at home. It's your all-in-one kit for hands-on learning and sweet creations, complete with premium tools and surprise goodies to elevate your experience.

Open up to experience the joy of artisan ice cream making.

[Get your box at Creamarie.com/Box](https://creamarie.com/Box).

