

Dark Muscovado Ice Cream

Ingredients:

- 2 cups heavy cream
- 2 cups half-and-half
- 1/8 teaspoon salt
- 1 packed cup INDIA TREE Dark Muscovado Sugar
- 6 egg yolks

Instructions:

1. Bring the cream, half-and-half, sugar, and salt to a boil over medium heat in a saucepan, stirring with a wooden spoon to dissolve the sugar.
2. Whisk the egg yolks in a bowl. Add 1/2 cup of the cream mixture to the yolks and whisk until blended. In a slow, steady stream, add the remaining cream mixture to the yolks, whisking constantly until blended.
3. Return the mixture to the saucepan and cook, stirring, over medium-low heat until the custard thickens slightly (about 175F).

Do not allow to boil.

4. Immediately pour the custard through a fine strainer into a bowl. Let cool to room temp, whisking occasionally.

Refrigerate covered for 3 hours.

5. Pour the mixture into an ice cream maker and freeze according to the manufacturers directions. The ice cream will be soft, but ready to eat.



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