



vanilla honey ice cream;

1. (vuh-nihl-uh hun-ee eyys kuh-reem) *noun*. No-churn vanilla ice cream flavored with honey that can be served as “soft-“ or “hard-“ serve.
2. Produces 6 servings.
3. Preparation 1hour 45 mins.
4. Oven temperature set to --.

Ingredients;

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|-----------------------|------------------------|
| 6 large egg yolks | ½ c. sugar |
| ⅓ c. flavorful honey* | 2 tsp. vanilla extract |
| ¼ tsp. salt | 3 c. heavy cream |
| 3oz cream cheese | ⅓ c. milk |

*more, for serving as desired

Instructions;

1. In a large bowl, whisk together yolks, sugar, honey, vanilla, salt, and room temperature cream cheese until smooth.
2. In a medium saucepan over medium heat, bring cream to a simmer.
3. Whisking the yolks constantly, add ladle-fulls of the hot cream into the yolk mixture. Once the majority has been whisked in, add the egg mixture back into the pan and stir to combine.
4. Return to medium-low heat, stirring constantly until custard becomes thick. Do not allow to come to a simmer or it may curdle. Custard should be thick enough to coat the back of a spoon.
5. Strain into a bowl nestled in a larger bowl filled with ice water. Using a hand mixer, whip until thick and cold. This may take up to 15 minutes. Spoon the mixture into ice trays or freezer-safe containers.
6. Freeze 3 hours or overnight, then blend in food processor or blender. Add a splash of milk if necessary. Top with a honey drizzle.