

Upstate Ice Cream Recipe

Ingredients

2 cups heavy cream
1 cup whole milk
2/3 cups brown sugar
6 egg yolks

3/4 tsp maple extract
1/2 cups maple syrup
1/2 tsp cinnamon
1 tbsp bacon bits
1 cup of apple filling



Directions

1. Obtain a KitchenAid with an ice cream maker attachment. Place attachment in freezer overnight.
2. Separate and whisk egg yolks in a bowl
3. Combine heavy cream, milk and maple extract in a separate bowl and whisk thoroughly
4. Combine yolk bowl, liquid bowl and brown sugar
5. Grind bacon bits in separate plastic bag into smaller pieces
6. In a separate bowl combine apple filling and cinnamon
7. Dice apple-cinnamon mixture
8. Put heavy cream mixture into an ice cream maker and run at speed 3 for 10 minutes
9. Add in apple mixture and bacon bits slowly into mixture
10. Keep running at speed 3 for 10 minutes
11. Freeze overnight