

Student Recipe:

Campfire Crave Ice Cream:

Marshmallow Custard Base

- 1/2 c Sugar
- 1 c Milk
- 1 1/3 c Heavy Cream
- 3 Large Egg Yolks
- 1/2 c Marshmallows

Over low heat, add the sugar and milk to a saucepan and stir until sugar is dissolved, then turn off the heat. Using the steamed milk/sugar mixture, temper the egg yolks that are located in a separate bowl to ensure that they don't scramble. Once tempered, add the bowl of yolks and milk to the larger pot, stirring constantly over low heat until thickened. Melt/toast the marshmallows (amount of heat time depends on the strength of flavor you desire). In a blender, place the hot milk mixture and marshmallows until completely combined. Let sit in the fridge for at least 24 hours.

Cookie Swirl

- 2/3 c Chocolate Sandwich Cookies
- 1/3 c Hot Fudge

Crush sandwich cookies and add in hot fudge, set aside.

Graham Cracker Swirl

- 2/3 c Graham Crackers
- 2 tbsp Honey
- 1 tbsp Butter (melted)

Crush graham crackers and mix in melted butter and honey, mix together and set aside.

Add custard mixture to your ice cream machine and begin churning, adding the cookie and graham cracker swirls as it begins to thicken. Once fully set up, add to the freezer until your desired texture is achieved and enjoy!