

(STOCK PHOTO)



APPLE CHEESECAKE BLISS

**sweet, cozy treat that reminds you of
autumn**

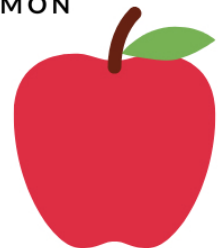
INGREDIENTS

ICE CREAM BASE:

- 2 CUPS HEAVY CREAM
- 1 CUP WHOLE MILK
- 2/3 CUP GRANULATED SUGAR
- 1/8 TSP SALT
- 6 LARGE EGGS
- PIECE OF CHEESECAKE OF YOUR LIKING

MORE:

- 2 TSP VANILLA
- 1 POUND APPLES (2 LARGE)
- 3/4 TSP CINNAMON



RECIPE

STEP 1:

IN A SMALL POT, SIMMER THE HEAVY CREAM, MILK, SUGAR, AND SALT TILL THE SUGAR DISSOLVES.

STEP 2:

IN ANOTHER BOWL WHISK THE YOLKS WHILE ADDING 2 TSP OF VANILLA, THEN WHISK IN SLOWLY ABOUT A THIRD OF THE HOT INTO THE MIXTURE. THEN ONCE AGAIN WHISK THE YOLK AND VANILLA MIXTURE BACK INTO THE POT FROM BEFORE. PLACE THE POT BACK ON THE OVEN AT 170 DEGREES, COOK UNTIL MIXTURE IS THICK ENOUGH TO COVER SPOON. THEN PLACE INTO A CHURNER

STEP 3:

AT SOME POINT DURING THIS RECIPE PEEL AND CUT UP ONE OF THE APPLES. ADDING 3/4 TSP OF CINNAMON AND 1/8 TSP ALLSPICE, PLACING EVERYTHING INTO A BOWL. NOW HAVE A PIECE OF REGULAR CHEESECAKE AND CUT INTO SMALL PIECES ADD THAT WITH APPLE PIECES. CREATING A APPLE CHEESECAKE MIXTURE. ONCE THE ICE CREAM IS DONE CHURNING PLACE THE MIXTURE INTO THE ICE CREAM AND MIX. TILL YOU HAVE A YUMMY APPLE CHEESECAKE ICE CREAM.

