



Barnyard Bash Ice Cream



INGREDIENTS

- 1 cup maple syrup Grade B or darkest available
- 6 eggs
- 2 and ½ cups of whole milk
- ¼ tsp of salt
- 1 cup heavy whipping cream
- edible cookie dough
- caramel drizzle
- pretzels
- Bacon bits
 - 1/4 cup brown sugar
 - 2 pieces of bacon
- Brownie bits
 - 2/3 cups of veggie oil



Step by Step Procedure

-Bacon pieces recipe-

-preheat oven to 375

**-find a pan and
parchment paper to put
over the pan**

**-coat bacon strips in
brown sugar, both sides**

**-place bacon in oven for
12.5 mins then flip and
bake until desired crunch**

**-bake boxed brownies by
intructions on box**



Ice Cream Recipe

-Mix together maple syrup and egg yolks

-Heat your milk and salt over medium heat to a boil

-whisking constantly, pour ½ cup of hot milk into the egg mixture
-don't add all the milk

-pour the warmed egg mixture back into the saucepan

-stir in cream

-cook over low heat, stirring thoroughly

**-let the mixture cool for 20 mins, then cover with plastic and put it
the freezer overnight**

-churn with ice cream mixture

-done!

Our video

<https://drive.google.com/file/d/1elmLvL0Ntjlec94y0JokS8x8yXmG1St0/view?usp=sharing>