

Fireside Freeze Ice Cream Recipe

Ingredients:

- 2 cups heavy cream
- 1 cup whole milk
- 3/4 cup sugar
- 1 tsp vanilla extract
- 1 cup mini marshmallows
- 1/2 cup crushed graham crackers
- 1/2 cup mini chocolate chips
- Optional: 1/2 tsp cinnamon for extra warmth

Instructions:

1. Toast the Marshmallows: Spread the marshmallows on a baking sheet lined with parchment paper and broil for 1-2 minutes until golden brown. Let them cool.
2. Make the Ice Cream Base: In a bowl, whisk together cream, milk, sugar, and vanilla until the sugar dissolves.
3. Blend the Marshmallows: Add the toasted marshmallows to the mixture and blend until smooth.
4. Chill the Mixture: Refrigerate for at least 2 hours or until thoroughly chilled.
5. Churn the Ice Cream: Pour the chilled mixture into an ice cream maker and churn according to the manufacturer's instructions.
6. Mix-Ins: In the last 5 minutes of churning, add the graham cracker crumbs and chocolate chips.
7. Freeze and Serve: Transfer to a container and freeze for at least 4 hours before serving.