

Candy Souffle

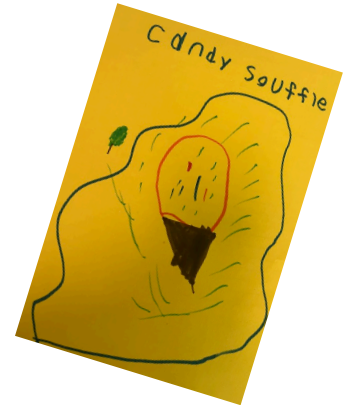
By: Miss Kibler's 1st Graders at Parkdale Elementary

Candy, Candy, Candy Crunch! Crunch that candy and you'll feel a munch!



Ingredients:

- 1 ½ cups Whole Milk
- ½ cup Half and Half
- ¾ cup Sugar
- 1 ¼ cup Heavy Whipping Cream
- 2 tsp. Madagascar Vanilla Bean Paste
- ½ cup mini chocolate chips
- 1 8oz. bag of gummy worms



Steps:

1. Freeze the base of the ice cream maker 24 hours before making the mixture.
2. Whisk together whole milk, half and half, and sugar until sugar is dissolved.
3. Add heavy whipping cream and vanilla.
4. Whisk all ingredients together for 4 minutes.
5. Cover and put in the refrigerator for 3 hours.
6. Take the ice cream maker base from the freezer and dump the mixture in the base.
7. Add the plastic mixing paddle.
8. Put the cover on the machine. Turn the cover and make sure it clicks.
9. Turn on the machine for 20 minutes.
10. Turn off the machine and add the chocolate chips. Turn the machine back on for 6 minutes.
11. You can choose to eat the ice cream right away or you can put it in the freezer if you like it extra frozen.
12. Right before you eat it, add 2 gummy worms to each bowl and hand mix. (Warning- gummy worms get pretty cold!)
13. Add your favorite toppings like whipped cream, sprinkles and more- enjoy!