

Besotted Gourmet



Cherry Chocolate Chunk Ice Cream, Serves 8

Prep Time: 45 Minutes

Cooling, Freezing & Churning Time: 8 Hours (Plus, the ice cream maker has to be in the freezer at least 24-48 hours before churning)

Total Prep Time: 8 Hours 45 Minutes

Ingredients:

1 $\frac{3}{4}$ Cup Heavy Cream
 $\frac{3}{4}$ Cup Milk
 $\frac{1}{2}$ Cup Sugar
1 Tsp. Salt
2 Cups Cherries, pitted and rough chopped
1 Tsp. Almond Extract
1 Cup Semi-Sweet Chocolate Chunks

Preparation:

Heat half of the pitted cherries, 1 cup of the cream, milk, sugar, and salt in a medium sauce pan over medium heat until the mixture just starts to steam, about 10 minutes. Turn the heat down to low and let simmer for 15 minutes.

Pour the mixture into a large bowl and add the remaining $\frac{3}{4}$ cup of cream. Mix well. Allow the mixture to sit on the countertop for 15 minute before cooling in the refrigerator for 4 hours. Pop your chocolate chunks into the freezer while the mixture is cooling.

Once cooled, add half of the chocolate chunks ($\frac{1}{2}$ cup) to the mixture and churn, according to your ice cream maker's instructions.

Once the ice cream is finished churning (it should look creamy and soft, but decidedly solid), fold in the remaining cherries and chocolate chunks, package, and return to the freezer for another 2-4 hours until very solid and ready to eat.

Enjoy!

