



Cherry Chocolate Chip Ice Cream

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| Servings | 6 servings |
| Prep Time | 2 hours, 30 minutes |
| Cook Time | 0 hours, 0 minutes |

Summary

Although I'm doing a take off of Ben and Jerry's "Cherry Garcia" in this version, the recipe can easily be altered for any type of fruit, especially berries. Use between 1/2 to 1 pound of fruit depending on volume (2 big cupped handfuls). Lastly, you can try the recipe with lower fat milk, but it will take longer to mix and might not have the same texture.

Ingredients

1 pound cherries (about a pint), pitted and chopped or mashed

3/4 cup sugar

1 teaspoon fresh lemon juice

1/2 teaspoon salt

2 cups heavy cream or whole milk

3/4 cup dark chocolate chips

Special equipment: ice cream maker

Instructions

1. To prepare, freeze your ice cream maker's bowl or prep the ice for its reservoir, depending on the style of your machine. Also, chop your chocolate chips by hand or with a food processor. Note: Chilling the chocolate can prevent melting.

2. Combine chopped or mashed cherries, sugar and lemon juice in a bowl, and place in the refrigerator macerate (draw out all the fruit's natural sweetness). Allow to chill for at least one hour. Also, keep your milk or cream in the fridge. The colder the ingredients, the faster the machine will work.

3. Stir fruit mixture into the cream, then add the whole mixture to your ice cream machine and process according to your machine's directions, usually about 30-40 minutes.

4. In the last five minutes, add your chocolate chips to the mixture.

5. When you achieve the desired thickness, place the ice cream in the freezer to set and harden, transferring it to another container if desired. Freeze for at least 1 hour before serving.

Sources

A Local Dish original - by Kate

Related Recipes

Independence Day Ice Cream - http://www.localdish.net/posts/independence_day_ice_cream