

Blueberry Cheesecake Ice Cream

Ingredients

- 1 c Sugar
- 3 oz Cream Cheese (softened)
- 2 Egg Yolks
- 1 1/2 c Milk (2% reduced-fat)
- 1/2 c Half-and-Half
- 1 1/2 c Blueberries (coarsely chopped)
- 1/8 c Powdered Sugar
- 1/8 c Water

Instructions

1. Combine first 3 ingredients in a large bowl; beat with a mixer at high speed until smooth. Combine milk and half-and-half in a medium, heavy saucepan; bring to a boil. Remove from heat. Gradually add half of hot milk mixture to cheese mixture, stirring constantly with a whisk. Return milk mixture to pan. Cook over medium low heat for 5 minutes, stirring constantly. Place pan in an ice-filled bowl. Cool completely, stirring occasionally.
2. Combine blueberries, powdered sugar, and water in a small saucepan; bring to a boil. Reduce heat, and simmer for 10 minutes or until mixture thickens slightly, stirring frequently. Remove from heat, and cool completely.
3. Stir blueberry mixture into milk mixture. Pour

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mixture into the freezer can of an ice-cream freezer; freeze according to manufacturer's instructions. Spoon ice cream into a freezer-safe container; cover and freeze for 1 hour or until firm.