

Candy Jar Ice Cream

Ingredients

6 Egg Yolks
1/4 c Sugar
1/8 t Salt
3 c Heavy Cream
1 c Buttermilk
1 t Vanilla Extract
2 c Twix (chopped, or other candy bars)

Instructions

1. In a medium bowl, whisk together the egg yolks, sugar and salt. In a medium saucepan, heat the cream and buttermilk over medium heat, stirring occasionally, until almost simmering, about 5 minutes. Add to the egg mixture in a slow stream whisking constantly, then pour into the saucepan. Cook over medium-low heat, stirring constantly, until the custard thickens and registers 175 degrees on an instant read thermometer, about 8 minutes.
2. Pour the custard into a medium bowl set in an ice water bath; stir in the vanilla. Let cool, then cover and refrigerate for at least 4 hours.
3. Using an ice cream machine, process the custard according to the manufacturer's instructions. Fold in the Twix, then transfer to an airtight

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container and freeze until firm, about 4 hours.