

Kringle Ice Cream Recipe

<u>Measure</u>	<u>Unit</u>	<u>Ingredient</u>
1 1/2	Cup	Sugar
2 1/4	Cup	Half and Half Cream
3		Eggs - Beaten
1 1/2	Cup	Heavy Cream
2	Teaspoon	Vanilla

Kringle pieces cut to about 1/2" square

Directions

In a sauce pan over medium heat, stir together the sugar and the half and half. When mixture begins to simmer, remove from heat, and while quickly whisking add the eggs slowly to avoid cooking the eggs. Put the mixture back on the heat and stir in the heavy cream. Continue cooking, stirring constantly, until mixture is thick enough to coat the back of a metal spoon. Remove from heat and whisk in the vanilla. Set aside to cool. Determine the recommended amount of cream for your ice cream maker and reduce it by 1/2 cup to make room for the Kringle. If you wish to add a spice or flavor in addition to the Kringle pieces do it now. Freeze according to the manufacturers instructions. At the end of the freezing process, add 1 cup of Kringle pieces for every 2 cups of the ice cream mixture that you freeze.