

# Very Vanilla Strawberry Ice Cream

2 1/2 cups French Vanilla Coffee Creamer  
8 egg yolks  
1 cup sugar  
2 1/2 cups whipping cream  
2 tsp vanilla extract  
1/8 tsp salt  
2 cups chopped, fresh strawberries



- 1) Start by preparing your ice cream maker according to manufacturer's instructions
- 2) In a medium saucepan heat the coffee creamer over medium heat until it is very hot, but not boiling. Stir frequently. Remove from heat and set aside
- 3) Crack 8 eggs, separating out the yolks. Place the egg yolks & 1 cup sugar in a mixing bowl. Using a wire whisk, mix for about 30 seconds until blended and the mixture starts to thicken.
- 4) Gradually add the heated coffee creamer while continuing to whisk until blended. Pour the coffee creamer/egg yolk/sugar mixture back into the saucepan and heat on medium heat. Cook again until the mixture is very hot, but not boiling. Whisk frequently, the mixture should thicken.
- 5) Return heated mixture to mixing bowl. Whisk in the whipping cream, vanilla extract & salt. Cover & chill completely - **at least 8 hours**.
- 6) At this point, your ice cream maker should be properly prepared. Follow manufacturer's instructions for churning the mixture. (I have a KitchenAid attachment and I churned mine for **20 minutes** -other machines may vary). The ice cream should be thickened when done (about the consistency of soft serve).
- 7) While the ice cream is churning, chop up the strawberries & add 1 tsp sugar. Let them sit. When churning is completely, add the strawberries & churn for **5 additional minutes**.
- 8) You can serve the ice cream now, it will be soupy - maybe even softer than soft serve if you had a lot of strawberry juice. I prefer to let my ice cream set. Put the ice cream into an airtight plastic container and freeze it for **3-4 hours**.