

## PEANUT BUTTER CUP ICE CREAM

*A peanut buttery ice cream with chocolate peanut butter cup chunks mixed in...*

### INGREDIENTS:

1 1/4 cups smooth peanut butter  
3/4 cup granulated white sugar  
1 1/4 cups whole milk  
2 cups heavy whipping cream  
1 1/2 teaspoons vanilla extract  
1 1/2 cups chopped chocolate peanut butter cups (8 to 10 regular-sized PB cups)

### DIRECTIONS:

- 1. Make the base:** In the bosch bowl with the whips or batter whisk, mix to combine peanut butter and sugar until smooth. Add milk and mix on low until sugar is dissolved- a full two minutes. You don't want to be tasting crunches of sugar in your ice cream, so give it a chance to dissolve. Mix in heavy cream and vanilla and beat until well combined and smooth.
- 2. Process the ice cream:** Turn on your ice cream machine, pour the base in the freezer bowl, and let mix until thickened, about 25 to 30 minutes. A couple of minutes before you're ready stop the mixing, add in the chopped peanut butter cups. The ice cream will be a soft-serve consistency. You can eat it right away, or freeze to eat later. If you freeze it for later, it will be more ice-cream-scoopable. Let it sit out for a few minutes before you try to scoop it.

