



## THE WAY THE COOKIE CRUMBLES

A FOOD BLOG

### **Bourbon Ice Cream** (from Bon Appétit via Erin's Food Files)

I had never seen powdered milk used in ice cream before, but if it's what caused this batch to be so perfectly smooth and creamy, I'm sold.

Erin and a number of epicurious reviewers warn that this ice cream stays rather soft, but even with using an extra tablespoon or two of bourbon, my ice cream set up just fine.

2 cups heavy whipping cream  
2 cups half-and-half  
½ cup nonfat dry milk powder  
6 large egg yolks  
½ cup (3.5 ounces) sugar  
¼ cup (1.75 ounces) packed dark brown sugar  
¼ teaspoon kosher salt  
5 tablespoons bourbon  
1 tablespoon vanilla extract

1. Bring the cream, half-and-half, and milk powder to a simmer in a heavy large saucepan over medium-high heat, stirring until the milk powder dissolves completely. Remove from heat.

2. Combine the egg yolks, sugar, brown sugar, and coarse salt in large bowl; whisk until thick and blended. Gradually whisk the hot cream mixture into yolk mixture. Return the mixture to the same saucepan; stir over medium-low heat until the custard just simmers and the temperature registers 175°F to 178°F, about 3 minutes. Pour the custard through a fine-mesh strainer into a bowl. Mix in the bourbon and vanilla extract. Refrigerate the custard, uncovered, until cold, stirring occasionally, at least 3 hours. (Custard can be made 1 day ahead. Cover and keep refrigerated.)

3. Once the custard is completely chilled, churn according to the directions of your ice cream maker. When the custard has the consistency of soft-serve ice cream (usually after about 20 minutes of churning), transfer it to a chilled container, press plastic wrap directly on the surface, and freeze until firm, at least 4 hours.