

Butterscotch Ice Cream

When my daughter was young she was diagnosed as lactose intolerant. Ice cream was tops on the No-No list. A childhood without ice cream was not gonna happen. There weren't many options available in the grocery store at the time so we learned to make our own with ingredients that were ok for her to eat. This is one of our family favorites. Every ice cream maker is different so adjust the quantity to fit into your machine. You can also use any custard style vanilla bean recipe and just add the butterscotch. Speaking of butterscotch...we will be adding Butterscotch Schnapps. One would think more alcohol makes it better...one would be **wrong** when it comes to ice cream! Alcohol does not freeze. If you add too much then your ice cream won't set up properly. If you want a stronger flavor you can always add more after the ice cream is in your bowl. If you don't have an ice cream maker...not to worry. We have a non-machine version too. I also use two specialty vanilla products but you can substitute as noted. It will still taste good...just not insanely good! If you want to venture outside your comfort zone and try some new spices, these would be the two to start with. Be forewarned...you'll get hooked. Here we go...

Makes about 6 cups

2 cups whole milk (for lactose intolerant version use 4 cups lactose free milk and skip the cream)

2 cups heavy cream

½ cup granulated sugar

1 Tbsp pure vanilla bean paste (or 1 vanilla bean, halved and scraped)

Pinch salt

5 large egg yolks (use leftover whites for breakfast tomorrow!)

½ cup granulated sugar (yup, a second one)

1.5 tsp. pure double vanilla extract (or use regular vanilla extract but use the real stuff, not the cheap fake stuff)

1/3 cup Butterscotch Schnapps

1. In a medium saucepan over medium-low heat, whisk together milk, cream, ½ cup sugar, vanilla bean paste (or pod and scrapings) and the salt. Bring the mixture just to a boil.
2. While the milk mixture is heating, combine the yolks and the remaining sugar in a medium bowl. Using a hand mixer on low speed, beat until mixture is pale and thick.
3. Once the milk mixture is ready, whisk about 1/3 of the hot mixture into the yolk/sugar mixture. Add a little more hot mixture then return everything to the saucepan. Using a wooden spoon, stir constantly over low heat until it thickens and coats the back of the spoon. Do NOT boil or it will cook the eggs...that makes yucky ice cream! It should only take a few minutes.
4. Pour the mixture through a fine mesh strainer (discard pod if used) and bring to room temperature. Stir in the vanilla extract and butterscotch schnapps. Cover and refrigerate 1-2 hours or overnight.
5. Turn on ice cream maker and pour mixture in. Process according to your machines instructions until it reaches soft-serve consistency. Transfer to a freezer container.
6. Freeze for at least 2 hours before serving.

Non-Machine Version:

Buy ½ gallon of the best vanilla ice cream you can find. Extra creamy and real vanilla bean are things to look for on the package. Let it sit out to soften then add in 1/3 cup Butterscotch Schnapps and mix thoroughly. Put back into freezer to harden.

Super Lazy Version:

Buy the best vanilla ice cream you can find. Extra creamy and real vanilla bean are things to look for on the package. Scoop some into a serving bowl and pour Butterscotch Schnapps over the top. Use as much or as little as you like. I prefer to let the ice cream soften a bit and mix it all together but it's your bowl...do as you wish...



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Butterscotch Moose Cocktail

Chocolate and butterscotch...yum! For each cocktail you will need...

Dark chocolate syrup

1.5 oz. vanilla vodka (or whipped, or marshmallow, or...)

2 oz. chocolate liqueur

2 oz. cream (or lactose free milk)

Scoop of butterscotch ice cream

Whipped cream (extra creamy, of course)

Chocolate shavings (dark, milk...your choice)

1. Drizzle a ribbon of chocolate syrup on the inside rim of a martini glass and let it drip down while you prepare the rest of the cocktail.
2. Fill a shaker with ice and add vodka, chocolate liqueur and cream/milk. Shake vigorously. Strain into martini glass.
3. Add a scoop of butterscotch ice cream.
4. Top with a squirt of whipped cream and some chocolate shavings.
5. Enjoy...and repeat...



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