

## **Strawberry Cookie Ice Cream**

### **Ingredients**

2 eggs\*

¾ cup granulated sugar

1 cup milk, chilled

2 cups heavy cream, chilled

½ cup strawberry sauce (recipe below)

1 cup white fudge and sprinkle covered cookies, roughly chopped

1 cup graham cracker crumbs

### **Directions**

1. Whisk eggs in a large bowl for a minute or two, until light and fluffy.
2. Slowly whisk in sugar, a ¼ cup at a time. After all sugar has been added, whisk thoroughly for another minute.
3. Stir in heavy cream and milk.
4. Pour 1 cup of cream mixture into a small bowl. Add strawberry sauce and whisk thoroughly. Add strawberry mixture back into the rest of the cream mixture.
5. Pour mixture into bowl of an ice cream maker and freeze according to manufacturer's instructions.
6. About 2-3 minutes before ice cream is done churning, add cookie pieces and graham cracker crumbs.
7. Transfer to ice cream container and freeze for at least 4 hours before serving.

*\*If you are hesitant to use regular raw eggs, feel free to use pasteurized eggs.*

## **Don't Call Me Shirley Strawberry Sauce**

### **Ingredients**

1 cup of fresh strawberries, hulled and chopped

¼ cup water

1 tablespoon granulated sugar

¾ teaspoon vanilla

¼ teaspoon lemon juice

### **Directions**

Take half of the strawberries, mash them until desired consistency and set aside. In a medium saucepan, heat water and sugar over medium high heat, stirring occasionally until sugar has completely dissolved. Add all strawberries, vanilla and lemon juice. Reduce heat to medium low and cook for about 3 minutes, stirring occasionally. Remove from heat and let cool before serving.

