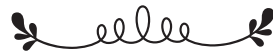




Butterbeer Ice Cream



Ingredients

2 cups Heavy Cream
1 1/2 cup Whole Milk
1 cup Light Sugar
1 tbsp. Vanilla
6 Egg Yolks, Beaten
1/4 cup Light Corn Syrup
1/4 cup Dark Brown Sugar
1 Stout Beer **

Directions

Ice Cream

- Combine cream, milk and sugar in a heavy saucepan over medium heat. Stir until the sugar dissolves, about 5 - 7 minutes.
- Add the vanilla.
- Bring mixture to a GENTLE boil, and continue stirring, also gently. Once it bubbles, take it off the heat.
- While the cream mixture is coming up to temperature, whisk the egg yolks in a separate bowl until thoroughly beaten.
- When cream mixture is taken off the heat, gradually whisk one cup of the hot dairy mixture into the egg yolks.
- Whisk the egg yolk mixture back into the saucepan and continue over medium heat. Add the light corn syrup. Whisk constantly until the mixture thickens. About 3-5 minutes. The mixture should coat the back of a spoon. Do not bring this back to a boil.
- Transfer the cream and egg mixture to a bowl and chill until cold. 2 hours minimum, but overnight is best.



Beer Syrup

- Simmer cup and a half, or 12 oz of beer with 1/4 cup dark brown sugar in heavy saucepan over low heat until mixture reduced to 2/3s cup.
- Chill the beer syrup in its own bowl for at least 2 hours, but overnight is best

**recommended is Samuel Smith Organic Chocolate Strout, but any Stout Beer will work.

To make Ice Cream

- After both mixtures have chilled, whisk the beer syrup into the cream base.
- Pour this mixture into your ice cream maker and freeze according to manufacturer's directions.

Recipe developed by Patty McGuire of Pattermac Knits. To see more pictures and read about how the recipe came to [read the blog post.](#)





Butterscotch

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Ingredients

- 4 tablespoons (55 g) salted butter
- 1 cup (180 g) packed light brown sugar
- 1/4 cup (60 ml), plus 6 tablespoons (90 ml) whole milk **
- 2 tbsp corn starch
- 1/2 teaspoon vanilla extract

Directions

- In a wide saucepan or skillet, melt the butter with the brown sugar, the corn starch and the 1/4 cup of whole milk, whisking until smooth. Whisking the corn starch with the milk first to smooth out the lumps before adding to the butter and sugar is a good strategy.
- Without stirring, let the mixture cook at a bubbling simmer for three minutes.
- Remove from heat and stir in the remaining 6 tablespoons of milk. Let cool a bit, then stir in the vanilla extract.

Serving and Storage: The sauce should be served warm. It can be stored in a jar, in the refrigerator, for up to two weeks. Reheat the butterscotch sauce in a saucepan over low heat.

**you can use heavy cream instead of the whole milk cornstarch mixture.

This recipe is adapted from [David Leibovitz](#) in his book **Ready for Dessert**.



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