

Cookie Butter Marshmallow Swirl Chocolate Ice Cream

<http://userealbutter.com/2014/03/12/cookie-butter-marshmallow-swirl-chocolate-ice-cream-recipe/>

1 quart chocolate ice cream custard (not yet churned)
1/2 cup cookie butter, smooth or crunchy (I prefer crunchy)
1 cup marshmallow creme (use more or less according to preference)

chocolate ice cream

from [*The Perfect Scoop*](#) by David Lebovitz

2 cups heavy cream
3 tbsps Dutch-process unsweetened cocoa powder
5 oz. bittersweet chocolate, chopped
1 cup whole milk
3/4 cup sugar
pinch salt
5 egg yolks
1/2 tsp vanilla extract

marshmallow creme

from [*Brown Eyed Baker*](#)

3/4 cup sugar
1/2 cup (7 oz.) light corn syrup
1/4 cup water
pinch salt
2 egg whites, room temperature
1/4 tsp cream of tartar
1 1/2 tsps vanilla extract

Make the chocolate ice cream custard: Whisk 1 cup of heavy cream and the cocoa powder together in a medium saucepan over medium-high heat until it begins to boil. Reduce to a simmer for 30 seconds while still whisking. Turn off the heat. Stir in the chopped chocolate until smooth. Pour the chocolate mixture into a large bowl. Stir the remaining cup of heavy cream into the chocolate. Set aside. Using the same saucepan (don't wash it), warm the milk, sugar, and salt together in the pan over medium heat until it starts to bubble at the edges. Turn off the heat. In a medium bowl, whisk the yolks together to break them up. While whisking, ladle a half cup of the hot milk into the yolks. When fully incorporated, whisk in another half cup. Scrape the milk and egg yolk mixture back into the pan with a rubber spatula, whisking it together with the rest of the hot milk. Heat the custard over medium heat while constantly stirring the bottom and corners of the pan until the custard thickens. This will take a few minutes, so be patient. The custard is ready when it is thick enough to coat the back of a spoon. Strain the custard through a fine mesh sieve into the chocolate mixture. Stir in the vanilla extract until blended. Chill completely in the refrigerator. Makes 1 quart.

Make the marshmallow creme: Combine the sugar, light corn syrup, water, and salt in a small saucepan over medium-high heat. Bring the sugar to a boil, stirring occasionally, until the temperature reads 240°F (223°F at 8500 ft.) on a candy thermometer. Place the egg whites and cream of tartar in the bowl of a stand mixer fitted with the balloon whisk. Whip on medium-high until soft peaks form – foamy, holds shape, but a little droopy. [If the whites are finished before the sugar syrup has reached temperature, turn the mixer off.] Reduce the mixer to low speed and pour the sugar syrup in a slow, steady stream along the side of the bowl while the mixer is running. Increase the mixer speed to medium-high and beat for 7-9 minutes until you achieve stiff glossy peaks (it will look like marshmallow creme) and the bowl feels cool to the touch. In the last minute of whipping, add the vanilla. Store in an air-tight container for up to 2 weeks. Makes about 3 cups.

Make the cookie butter marshmallow swirl chocolate ice cream: Churn the chilled chocolate ice cream custard in your ice cream maker according to the manufacturer's instructions. When the custard has turned to soft ice cream, but is still churning, start adding 1-2 teaspoons of cookie butter to the ice cream. Wait for the cookie butter to disappear from site before adding the next one. When all of the cookie butter has been added, turn off the ice cream machine. Pour half of the soft ice cream into a vessel for freezing. Fold 1/2 cup of the marshmallow creme into the ice cream – don't over mix, just gently fold so you preserve streaks of marshmallow. Pour the rest of the soft ice cream into the vessel and fold the remaining 1/2 cup of marshmallow creme into the ice cream just as before. Cover and freeze until firm. Makes just under 2 quarts.