

## Huckleberry Cheesecake Ice Cream (with Strawberry Variation)

<http://userealbutter.com/2017/07/16/huckleberry-cheesecake-ice-cream-recipe/>  
modified from *Joy the Baker*

### **huckleberry sauce**

1 cup fresh or frozen huckleberries (or any berries)  
1/4 cup granulated sugar  
2 tsps cornstarch  
1 tbsp fresh lemon juice  
1/4 cup water  
pinch of salt

### **graham cracker crust**

heaping 1/2 cup graham cracker crumbs (or coarsely crushed graham crackers – as you like)  
1 1/2 tsps granulated sugar  
1/8 tsp ground cinnamon  
pinch of salt  
2 tsps unsalted butter, melted

### **cream cheese ice cream base**

8 oz. cream cheese, room temperature  
3/4 cup granulated sugar  
1/4 tsp salt  
1 cup whole milk  
1 cup heavy whipping cream  
1 tbsp bourbon (optional – but yes, please)

**Make the huckleberry sauce:** Combine all ingredients in a small saucepan and stir until the cornstarch has been completely incorporated (no lumps). Turn the heat to medium and stir for about 5 minutes until the sauce thickens and the berries give up their juices. I like some whole berries in my ice cream (because huckleberries are small), so I only smash about a third of the berries with the back of a spoon. If using other berries, mash as you see fit. Remove from stove and let cool completely. Set aside.

**Mix the graham cracker crust:** Place the graham cracker crumbs, sugar, cinnamon, and salt in a medium bowl and mix together. Pour the melted butter over the crumbs and use a fork to make the mixture uniform. It should look like wet sand. Set aside.

**Make the cream cheese ice cream base:** In the bowl of a food processor, pulse the cream cheese, sugar, and salt together until smooth. With the food processor running, add the milk, cream, and bourbon (if using) through the pour hole until blended. Churn the cream cheese ice cream base in your ice cream maker according to the manufacturer's instructions.

**Assemble the ice cream:** When the ice cream is churned to soft-serve consistency, spread half of the cream cheese ice cream into your vessel. Pour half of the huckleberry sauce over the ice cream. Sprinkle half of the graham cracker crust over the huckleberries. Repeat with the remaining ingredients. Take a knife or spoon and run a few swirls (figure 8 works well for me) along the length of the ice cream, making sure you reach the bottom of the vessel. Freeze for several hours until firm. Makes about a quart.

**STRAWBERRY CHEESECAKE VERSION:** Use strawberry sauce (below) instead of huckleberry sauce, and swap 1 tablespoon of Grand Marnier for the bourbon in the cream cheese ice cream base (above). Then make the ice cream just as you would in the huckleberry recipe.

**strawberry sauce**

2 cups fresh or frozen strawberries (semi-thawed), medium dice  
1/4 cup granulated sugar  
1 tbsp fresh lemon juice  
1 tsp cornstarch  
pinch of salt

**Make the strawberry sauce:** Combine all ingredients in a small saucepan over medium heat, stirring until the cornstarch has been incorporated (no lumps). Stir occasionally as the berries release their liquid. Bring to a boil. The strawberries will foam, just keep stirring. If they foam to the point of overflowing, reduce the heat to a simmer. Simmer or gently boil the strawberry mixture until the liquid thickens slightly and darkens in color a shade. Remove from heat and let cool completely.