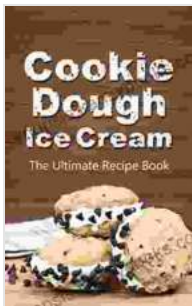


Cookie Dough Ice Cream: The Ultimate Recipe

Cookie Dough Ice Cream is the perfect dessert for any occasion. It's easy to make, delicious, and everyone loves it. This recipe is for the ultimate Cookie Dough Ice Cream, with a rich and creamy base and plenty of gooey cookie dough chunks.



Cookie Dough Ice Cream: The Ultimate Recipe Book

by Lesley Lynn Hudson

★★★★☆ 4.8 out of 5

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File size : 722 KB
Text-to-Speech : Enabled
Screen Reader : Supported
Enhanced typesetting : Enabled
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Print length : 31 pages
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Ingredients

- 1 cup all-purpose flour
- 1/2 teaspoon baking soda
- 1/4 teaspoon salt
- 1/2 cup unsalted butter, softened
- 1/2 cup granulated sugar
- 1/2 cup packed light brown sugar

- 1 large egg
- 1 teaspoon vanilla extract
- 1 cup semisweet chocolate chips
- 1 cup chopped walnuts
- 1 quart half-and-half
- 1 cup granulated sugar
- 1/2 teaspoon vanilla extract

Instructions

1. Preheat oven to 350 degrees F (175 degrees C). Line a baking sheet with parchment paper.
2. In a medium bowl, whisk together the flour, baking soda, and salt.
3. In a large bowl, cream together the butter, granulated sugar, and brown sugar until light and fluffy. Beat in the egg and vanilla extract.
4. Gradually add the dry ingredients to the wet ingredients, mixing until just combined. Fold in the chocolate chips and walnuts.
5. Drop the dough by rounded tablespoons onto the prepared baking sheet, spacing them about 2 inches apart. Bake for 10-12 minutes, or until the edges are golden brown.
6. Let the cookies cool on the baking sheet for a few minutes before transferring them to a wire rack to cool completely.
7. In a large bowl, whisk together the half-and-half, granulated sugar, and vanilla extract.

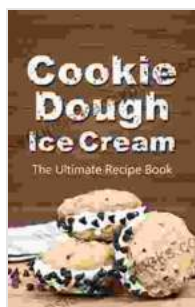
8. Add the cookie dough to the ice cream base and stir until combined.
9. Pour the ice cream base into an ice cream maker and churn according to the manufacturer's instructions.
10. Once the ice cream is churned, transfer it to a freezer-safe container and freeze for at least 4 hours before serving.

Tips

- For a richer flavor, use dark chocolate chips instead of semisweet chocolate chips.
- If you don't have walnuts, you can substitute another type of nut, such as pecans or almonds.
- To make the ice cream no-churn, simply pour the ice cream base into a freezer-safe container and freeze for at least 8 hours, stirring every few hours.

Enjoy!

Cookie Dough Ice Cream is the perfect dessert for any occasion. It's easy to make, delicious, and everyone loves it. So next time you're looking for a sweet treat, give this recipe a try.



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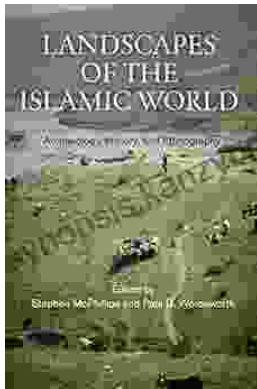
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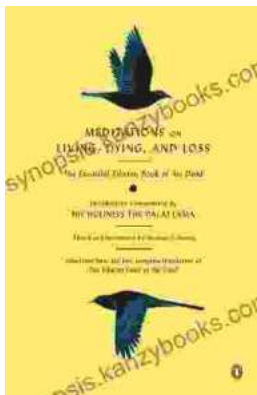
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