

Homemade Drumstick Ice Cream

Poetry & Pies

prep time: 20-25 minutes

chill time: 1 hour

churn time: 30 minutes*

freeze time: 4-8 hours

total time: 10 hours

servings: about 12 (½ cup servings)



Ingredients

- 3 large egg yolks, room temperature
- ⅔ cup (133g) granulated sugar
- 1 cup (240g) whole milk
- 1 tablespoon (13g) pure vanilla extract
- pinch sea salt
- 2 cups (480g) heavy whipping cream, cold
- 6 ounces (170g) baking chocolate, chopped
- ¾ cup (90g) chopped roasted peanuts
- 5-6 waffle ice cream cones, broken into ¼ inch pieces
- ice cream maker, prepped per directions (optional—see no-churn option at the bottom)*

Instructions

1. Follow your ice cream maker's directions to prepare it for use, which could include placing the bowl in the freezer for up to 24 hours*.
2. Whisk the egg yolks and sugar in a medium mixing bowl. Whisk until pale frothy, 2-3 minutes. At first it may seem thick and clumpy, but keep going until the sugar melts and it becomes pale and frothy. Set aside.

3. Combine the whole milk, vanilla, and pinch sea salt in a medium saucepan over medium heat, stirring frequently, until it begins to steam and small bubbles begin to form along the edge of the pan.
4. Temper the milk into the eggs by very, very slowly streaming the milk into the eggs while whisking the eggs very quickly. Be sure to whisk constantly and quickly as you do this to avoid scrambling the eggs.
5. Once all of the milk has been added to the eggs, scrape the mixture back into the saucepan and cook, stirring constantly with a rubber spatula (be sure to get to the edges and corners), until the mixture has thickened enough to coat the back of a spoon. It should feel thicker as you stir, as well.
6. Pour into a medium bowl (the bowl the eggs were in works just fine). If the eggs have scrambled, pour the whole mixture through a large fine mesh sieve set over your bowl to remove the egg bits. Cover well and refrigerate until cool, about 1 hour.
7. Once the custard is cooled, combine with the heavy cream and mix well. Follow your manufacturer's directions to churn the ice cream. Don't overmix.
8. Melt the chocolate while the ice cream churns so it's cooled by the time the ice cream is done. Heat in the microwave at half power in 15 second intervals. Or, you can use a double boiler (bring 2" water to a boil in a medium saucepan, turn it down to low, then set a heatproof bowl with the chocolate in it over that and stir constantly until 75% melted, removing from heat and stirring until completely smooth).
9. Once the ice cream is finished, layer $\frac{1}{3}$ of it into a [9x5 loaf pan](#) or an [ice cream container](#). Drizzle $\frac{1}{3}$ of the cooled chocolate onto the ice cream. You can use a knife to make some swirls with it if you'd like. Sprinkle $\frac{1}{3}$ of the waffle cone bits and $\frac{1}{3}$ of the peanuts on top of that. Repeat this process two more times until all ice cream, chocolate, waffle cone, and peanuts have been used.
10. Freeze for at least 4 hours, ideally overnight. You may need to let it sit on the counter for 5 minutes before scooping.

Enjoy!

Store leftovers in an airtight container. Ice cream should last at least 1-2 months, but this can vary depending on your freezer and how well-sealed it is.

If you do not have an ice cream maker, you can make this a no-churn ice cream. Follow the directions up to step 6. When the custard is cooled, melt the chocolate as indicated in step 8 then proceed with this no-churn option. Place the heavy whipping cream in the bowl of a stand mixer fitted with the whisk attachment (or use a large mixing bowl and a handheld mixer). Beat on medium until frothy then increase speed to high until stiff peaks **just begin to form (the mixture will start to turn matte in appearance—watch carefully and stop your mixer when this just begins to happen). Fold $\frac{1}{3}$ of the whipped cream into the custard until fully combined, then continue with the next $\frac{1}{3}$ of the whipped cream, followed by the final $\frac{1}{3}$ until all whipped cream is mixed in. Layer ice cream as directed in step 9 and freeze at least 4 hours.*