

Samoa Ice Cream

Poetry & Pies

prep time: 45-50 minutes

chill time: 1 hour

churn time: about 30 minutes

freeze time: 4-8 hours

total time: 10 hours, 20 minutes

servings: about 12 (½ cup servings)



Ingredients

- 2 cups (480g) heavy whipping cream
- 3 large egg yolks, room temperature
- ⅔ cup (133g) granulated sugar
- 1 cup (240g) whole milk
- ¼ cup (30g) [unsweetened cocoa powder](#)
- 1 tablespoon (13g) [pure vanilla extract](#)
- pinch sea salt
- ⅔ cup (4 ounces or 113g) [chocolate chips](#) or chopped baking chocolate
- [ice cream maker](#), prepped per directions (optional—see no-churn option at the bottom)*
- one batch [easy caramel sauce](#)
- one batch [simple shortbread](#)
- ¾ cup (75g) [flaked coconut](#) (or more, to taste)

Instructions

1. If splitting up your work, make the caramel up to 1 week in advance and the shortbread dough a few days in advance (if needing to make it earlier, you can shape it into cookies and freeze it).

2. 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*.
3. 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.
4. Combine the whole milk, cocoa powder, 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.
5. 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.
6. 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.
7. Add the chocolate chips or chopped baking chocolate and stir until the chocolate is mostly melted. Remove the pan from the burner and continue stirring until the chocolate is fully melted.
8. Pour into a medium bowl (the bowl the eggs were in works just fine). Stir in the heavy cream to help cool it down and stop the cooking process. Cover well and refrigerate until cool, about 1 hour.
9. Before churning, be sure your caramel is made and your shortbread is baked and that both are cooled completely. You can bake the shortbread as round cookies or in an 8x8 pan. You can do this ahead of time or while the custard cools.
10. When ready to churn the ice cream, warm the caramel just enough to be drizzled, either in the microwave or a pan of simmering water. Let cool to room temperature. At this time you can also crumble the cookies into bite-sized pieces, ideally about the size of an M&M.

11. Once the custard is cooled, follow your manufacturer's directions to churn the ice cream. Don't overmix.
12. While the ice cream churns (or immediately beforehand), toast the coconut. Place flaked coconut on a [rimmed baking sheet](#) and bake at 350F/175C for 5-10 minutes, stirring halfway through. Bake until golden but not dark brown. Let cool on pan completely (usually about 10 minutes).
13. Once the ice cream is churned, pour $\frac{1}{3}$ of it into a [9x5 loaf pan](#) or an [ice cream container](#). Sprinkle $\frac{1}{4}$ cup of the toasted coconut over the ice cream. Sprinkle about $\frac{1}{3}$ of the cookie crumbles (or less, to taste) over the coconut. Drizzle about $\frac{1}{3}$ of the caramel sauce (or less, to taste) over the cookies. Repeat this process two more times, layering ice cream, coconut, cookies, and caramel.
14. Cover well to avoid freezer burn or it picking up tastes from the freezer.
15. 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 7. Let the custard cool on its own, without the heavy cream mixed in. When the chocolate custard is cooled, 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 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 chocolate 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. Then follow directions in step 13 to layer the mix-ins. Freeze at least 4 hours.*