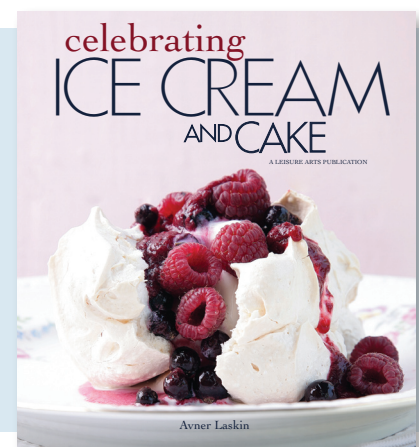


## Chocolate Brownie Bump Ice Cream



Making your own ice cream is a truly exciting and magical process. Basic ingredients like cream, sugar, and eggs enter the ice cream maker and a short while later are transformed into fresh airy ice cream. This thrilling process never ceases to awe kids and adults alike, especially when the results are as delicious as Chocolate Brownie Bump Ice Cream. This rich dessert is from *Celebrating Ice Cream and Cake*, which presents basic recipes and advice for making ice creams, sorbets, special cakes, and mousse cakes.

Chocolate Brownie Bump Ice Cream is from *Celebrating Ice Cream and Cake* (Leisure Arts Book #5141). Discover the excitement of creating perfect frozen desserts and delicious cakes in your own home! Whether you prefer rich ice cream, light sorbet, fluffy mousse, or moist cake, these recipes will familiarize you with the principles of dessert-making. Once you know the basics, you can follow chef Avner Laskin's suggestions to customize your desserts, or choose to introduce your own ingredients and finishing touches. The results will be simply scrumptious! These 70 recipes include Vanilla Pavlova with Vanilla Ice Cream and Berry Sauce, Pure Passion Ice Cream, Rich Coffee Sauce, Pretty Pear Sorbet, Chocolate Fudge Ice Cream Tart, Christmas Cake, and more. Ask for *Celebrating Ice Cream and Cake* at stores nationwide or find it online at [www.LeisureArts.com](http://www.LeisureArts.com).



## Chocolate Brownie Bump Ice Cream

Makes



scoops

*This is a rich double chocolate ice cream, chock-full of delicious brownie bits.*

### INGREDIENTS

- 1/2 cup milk
- 1 1/2 cups whipping cream
- 1 teaspoon pure vanilla extract
- 3/4 cup sugar
- 6 egg yolks
- 5 ounces bittersweet chocolate, at least 60% cocoa content
- 1 cup brownie chunks (store-bought or from the recipe on page 89 of *Celebrating Ice Cream and Cake*)

### PREPARATION

1. Place milk, cream, vanilla, and half the sugar in a saucepan and bring to a boil over medium heat.
2. Place egg yolks and the remaining sugar into a bowl and whisk together by hand until smooth and fully combined.
3. When the saucepan contents come to a boil, reduce heat and, whisking rapidly, pour in the egg yolk mixture.
4. Stir contents with a wooden spoon and cook until the temperature reaches 175°F, then remove from heat.
5. Pour the mixture into a clean bowl through a fine sieve in order to achieve a smooth, lump-free consistency.
6. Melt the chocolate in the microwave. Quickly add the melted chocolate into the mixture and stir.
7. Cover the bowl in plastic cling wrap, allow it to cool slightly, and then place it in the refrigerator for a minimum of 4 hours to ensure a very cold mixture.
8. Pour the mixture into an ice cream maker and run until the mixture is firm and just at the point of freezing. Add half the brownie chunks and run the machine for 1 minute.
9. Add the rest of the brownie chunks and run again until preferred ice cream consistency is achieved – soft or firm.