

Blackberry Bourbon Cheesecake Ice Cream



Ingredients:

- 1 Pint Fresh Blackberries
- 8 oz cream cheese at room temperature
- 1 cup Whole Milk
- 1 cup heavy whipping cream
- 1 cup light brown sugar
- 1/4 tsp salt plus additional for sauce
- 1.5 oz bourbon
- 1/4 cup granulated sugar
- 2 tsp corn starch
- 1 Tbsp fresh lemon juice
- 1/4 cup water

Instructions:

1. In a blender, blend the blackberries until smooth.
2. In a small skillet, cook the blackberries, granulated sugar, corn starch, lemon juice, water, and a pinch of salt over medium heat until sauce has thickened, about 5-8 minutes.
3. Using a strainer, strain the blackberries into a bowl to remove the seeds, pressing the pulp into the strainer to get as much as possible.
4. Break up cream cheese into small bits and place in a bowl with the milk, cream, brown sugar, 1/4 tsp salt and bourbon. Mix until combined. (A food processor can be used to break the cream cheese down even further if desired).
5. Pour the cream cheese mix into an ice cream maker and allow to churn until about 5 minutes until complete per your ice cream makers instructions (mine is 25 minutes)
6. Pour the berry mixture into the ice cream maker and allow to churn for 5 minutes.
7. Scoop ice cream into containers and put in freezer. Ice cream is best if left in the freezer overnight.