

## **Chocolate Chip Cookie Dough Ice Cream From She Makes and Bakes**

*For the cookie dough:*

5 tablespoons butter, melted and cooled for a few minutes  
1/3 cup packed brown sugar  
1/4 cup flour  
1/2 tsp vanilla extract  
3/4 cup mini chocolate chips

*For the ice cream:*

3 tablespoons butter  
2/3 cup packed brown sugar  
2 cups heavy cream  
4 egg yolks  
Pinch of salt  
2 teaspoons vanilla  
1 1/2 cups whole milk  
1/2 cup mini-chocolate chips

To make the filling, stir together the butter and sugar until smooth. Add in the flour and vanilla and mix until incorporated. Fold in the chocolate chips and place in the refrigerator until cold.

To make the ice cream, in a medium saucepan over medium heat, melt the butter and brown sugar and cook for 3 minutes, stirring often. Pour in the cream slowly, whisking constantly, and cook until it starts simmering. While that mixture is coming up to a simmer, whisk your egg yolks until light and fluffy. Once the cream mixture is simmering, temper your yolks by very slowly adding a little bit of the hot mixture into your eggs while whisking. Once you have added about 2 cups of the hot mixture to your eggs, pour the egg mixture back into the pot while whisking. Cook this over medium heat until it has thickened slightly and can coat the back of a spoon (170-175 degrees).

Remove from the heat and pour through a fine mesh strainer into a bowl that is sitting in an ice bath. Add in the vanilla, salt, and milk and stir. Once the bowl has cooled, cover with plastic wrap and place in the coldest part of your refrigerator until well chilled.

Freeze this mixture in your ice cream maker according to the manufacturer's instructions. In the last few minutes of churning, add in the mini chocolate chips. Take your chilled cookie dough out of the fridge and scoop out pieces of it. When your ice cream is done churning, pour it into a bowl, adding the chocolate chip cookie dough pieces throughout. Freeze until hardened.

Source: Barely adapted from [Sunny Side Up in San Diego](#), who got it from many others.