

Cookies 'n Cream Ice Cream

Yield: About 1 quart

1 cup whole milk
2 cups heavy whipping cream
6 egg yolks
1/2 cup sugar
1 tbs vanilla extract
15 Double Stuffed Oreo Cookies, roughly chopped

Bring the milk and cream to just under a boil in a sauce pan, over medium heat. (Bubbles will form around the edges.) Set aside.

Meanwhile, beat the egg yolks and sugar on medium high speed, until it forms yellow ribbons. Reduce the mixer to low speed. Slowly add the milk to the egg mixture until well combined. It is important to pour slowly to prevent the eggs from curdling.

Scrape the combined liquid back into the sauce pan and cook over medium-low heat. Stir constantly for about 3-4 minutes until thickened and coats the back of the spoon. Pour the liquid through a fine-meshed sieve into a bowl. Add the vanilla, cover and chill in the refrigerator until completely cooled.

Pour the cream into the ice-cream machine and freeze according to the manufacturer's directions. Spoon into a lidded freezer container then stir in the chopped cookies. Freeze 3-4 hours or overnight.

Adapted from [Culinary Cory](http://www.culinarycory.com)