

Peanut Butter and Jackie's Jam Ice Cream



Ingredients:

1-1/2 cups whole milk

2/3 cup packed brown sugar

1/2 teaspoon salt

1 large egg, lightly beaten

2/3 cup creamy peanut butter

2 cups heavy whipping cream

2 teaspoons vanilla extract

1/2 cup of Jackie's Grape Jelly or Jackie's Strawberry Jam (or any flavor of Jackie's Jam you prefer)

Instructions

In a large heavy saucepan, heat the milk, brown sugar and salt until bubbles form around side of pan. Whisk a small amount of hot mixture into the egg. Return all to the pan, whisking constantly.

Cook and stir over low heat until mixture is thickened and coats the back of a spoon. Remove from the heat; whisk in peanut butter. Quickly transfer to a bowl; place in ice water and stir for 2 minutes. Stir in cream and vanilla. Press waxed paper onto surface of custard. Refrigerate for several hours or overnight.

Fill cylinder of ice cream freezer two-thirds full; freeze according to the manufacturer's directions.

When ice cream is frozen, spoon into a freezer container, layering with jelly; freeze for 2-4 hours before serving.

Note: *Reduced fat peanut butter is NOT recommended.*

Option: Any flavor of Jackie's Jam will work.

Recipe adapted from Taste of Home

Jackie's Jams