

Swirled Blueberry Crumb Cake Ice Cream

Yield 1.5 Quarts

Blueberry Sauce:

½ teaspoon cornstarch
2 teaspoons water
1 cup fresh or frozen blueberries
1 tablespoon granulated sugar

Crumble:

¼ cup all-purpose flour
2 tablespoons brown sugar
¼ teaspoon ground cinnamon
2 Tablespoons unsalted butter, melted
butter
2 cups heavy cream
14 oz. can sweetened condensed milk
1 teaspoon pure vanilla extract

Make the blueberry sauce: Mix the cornstarch and water together in a very small bowl. Set aside. Combine blueberries and granulated sugar together in a small saucepan over medium-high heat. Stir constantly, bursting the berries against the side of the pan. Once the blueberries have released some liquid, add the cornstarch and water. Turn the heat up to medium. Stir and cook for 3 minutes. Remove from heat, and allow to cool completely. Mixture will thicken as it cools. I place it in the refrigerator to cool down quicker.

Make the Crumble: Use a fork to mix the flour, brown sugar, and cinnamon together. Add the melted butter and mix until crumbles form.

Make the Ice Cream: In a large bowl using a hand mixer, beat the heavy cream on medium speed about 4 minutes. Add the sweetened condensed milk and vanilla extract, then beat until just combined. Using a spatula fold in the crumbles, gently fold in ¼ cup of the blueberry sauce, creating swirls.

Freeze for at least 6 hours, up to 2 weeks in a 9x5 loaf pan.

Scoop, serve, and enjoy.