

# White Chocolate Brandy Alexander Ice Cream

**Description:** I adapted this recipe from a recipe in Best Ice Cream Ever. Although the original recipe is good, I tweaked it to make it richer and even better than the original recipe.

## Ingredients:

3 cups Heavy Cream  
2 cups Half & Half  
1 cup Sugar  
1/8 tsp Salt  
10 ounces White Chocolate Chips  
2 tsp Vanilla Made From Either Bourbon, Vanilla  
Vodka, Or Spiced Rum \*\*\*, *See Notes*  
2 Tbsp Brandy  
3 1/2 Tbsp White Creme De Cocoa

## Directions:

In a heavy saucepan combine heavy cream, half & half, sugar, and salt and cook over medium heat until steaming and sugar is dissolved. Remove from heat and add white chocolate chips stirring until melted and smooth. Partially cover and let cool to room temperature. Stir in vanilla and refrigerate until very cold or overnight.

Once mixture is very cold whisk to blend and pour into canister of ice cream maker while it is running. Freeze according to directions to the soft serve stage. Now add brandy and creme de cocoa and continue to churn until well incorporated (about 1-2 minutes).

Garnish with a sprinkling of Cocoa powder and serve immediately or transfer to another container and freeze.

**Notes:** \*\*\*Homemade vanilla extract requires nothing more than a few simple ingredients. It also makes an easy, and thoughtful hostess gift.

Ingredients: 5 - 6 Vanilla Beans 1 Clean Glass Bottle (4-Ounce Capacity) With A Cork Stopper Or Screw cap 1/4 - 1/3 cups of either Vanilla Vodka, Spiced Rum, or Kentucky Bourbon Directions: Split the vanilla beans lengthwise. Stuff them into the bottle. Pour alcohol over them until the beans are covered but the liquid won't touch the bottom of the cork or screw cap. Seal the bottle, give it a shake, and set aside for a month. The vanilla will infuse the alcohol. After a month, use it as you would any other vanilla extract. As the extract dwindles, you can top it off with fresh alcohol.

You can continue to add more alcohol when you run low as long as the vanilla beans are still fragrant.



★★★★★

**Metrics:** Difficulty: Easy

Yield: 2 quarts

Attribution: Adapted by Greg Strahm  
from Best Ice Cream Ever