

Blueberry Cheesecake Ice Cream

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Original recipe and notes at www.devamadeo.com



Details:

Yield: about 2 pints of ice cream

Total time: 1 hour plus 4 to 6 hours of freezing

Prep time: 5 minutes for the blueberry compote, 10 minutes making the ice cream base, 40 minutes of churning (if using an ice cream machine)

Freezing time: 4 to 6 hours

Equipment: stand mixer or electric hand mixer, ice cream machine (optional), freezer container

My Prep:

Ingredients:

Blueberry Compote:

- Cold water – $\frac{1}{2}$ cup, 4 oz.
- Blueberries – 2 cups, 273 g
- Raw sugar – $\frac{1}{4}$ cup, 52 g
- Freshly squeezed lemon juice – 2 TBSP, 12 mL

Cream cheese ice cream base:

- Cream cheese, softened – 8 oz, 226 g
- Half and half – $\frac{1}{2}$ cup, 4 oz
- Condensed milk – 14 oz., 397 g (1 can)
- Vanilla extract – about 2 teaspoons

Steps:

To make the blueberry compote:

In a small saucepan combine the $\frac{1}{2}$ cup of water with 2 cups of blueberries, the $\frac{1}{4}$ cup of sugar and the 2 tablespoons of lemon juice and turn the heat on in medium. Let it boil, then cook for 5 extra minutes, until the blueberries start releasing their juice but are not completely broken. Remove from heat. Let it cool and chill for 10 to 15 minutes before adding to the ice cream base.

To make the blueberry cheesecake ice cream:

In a bowl beat the 8 ounces of cream cheese to make it smoother. Add the $\frac{1}{2}$ cup of half and half,

- Dash of fine sea salt
- Heavy cream (whipping cream), chilled - 2 ½ cups, 20 oz
- Extra fresh blueberries and graham cracker pieces for the top

My recipe highlights:

Extra notes:

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the can of condensed milk, the teaspoon of vanilla and the pinch of salt and beat once more.

On your stand mixer or using an electric hand mixer, both with the whisk attachment, mix the 2 ½ cups of heavy cream until frothy and foamy in slow to medium speed (#2 in the Kitchen Aid stand mixer). Whip for 3 minutes if using later your ice cream machine or 5 minutes if doing the no-churn alternative. Add the chilled blueberry compote and gently mix until most of the blueberries are broken and the mixture has a vibrant purple color. Be aware that the more you mix the pinkish it will turn.

Stop and pour the cream cheese mixture. Mix in the slowest speed until well incorporated and the color looks homogeneous.

If using the ice cream machine:

Transfer to your ice cream machine with the ice cream paddle already attached. Churn the ice cream about 40 minutes. At the very last minute drop extra fresh or frozen blueberries. Scrape ice cream to a freezer container. Throw pieces of broken graham crackers on top. Wrap it a few times with plastic paper to prevent ice crystals, making sure there's no gap between the ice cream and that first layer of paper. Freeze 6 to 8 hours to get the ice cream firm and set.

If doing the no ice cream machine-churn alternative:

Fold in fresh or frozen blueberries. Transfer to a freezer container and wrap it a few times with plastic paper, making sure there's no gap between the ice cream and that first layer of paper. In two hours take it out of the freezer and give it a few churns with a spoon. You can repeat this process in 1 to 2 hours just to make sure it is freezing well but it's not completely necessary. On the last

manual churn, place graham cracker pieces on top. Let it freeze for 6 to 8 hours until firm.

Remember to keep adding fresh graham cracker pieces when the ones you added the first day are gone. Always wrap tightly before storing back in the freezer.

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