

# Rocky Road Ice Cream



Homemade vanilla ice cream stuffed full of mini marshmallows, chocolate chunks, pecans and dried cherries

Makes about 1 quart

1c milk	6 egg yolks	2 1/2c chocolate chunks ~ I like bittersweet chocolate
2/3c sugar	2c heavy cream	
2 vanilla beans, split and scraped	2t pure vanilla	1 1/2c pecans ~ not salted
	2c mini marshmallows	1 1/2c dried cherries

Place milk and sugar in saucepan. Split vanilla bean, scrape out pulp. Add pulp and vanilla bean into milk. Heat slowly until just boiling. Remove from heat.

Whisk egg yolks in medium sized bowl. Stirring constantly, add milk in 1/4c increments. Pour back into saucepan and cook over low heat, stirring constantly. Do not let milk scorch. Cook until the mixture thickens enough to coat the back of a spoon.

Remove from heat. Pour cream into large bowl, and slowly strain warm milk into the cream. Refrigerate and chill thoroughly.

Pour into ice cream maker bowl and start freezing according to manufacturer's directions. As mixture just begins to freeze, add miniature marshmallows, chocolate chips, pecans and dried cherries.

Listen for my weekly recipes, Fridays at 7:45 a.m. on WGRR presented by **meijer**

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