

# ANDREW'S CORNBREAD ICE CREAM

## Ingredients:

- ½ cup granulated sugar
- 2 tablespoons dry milk powder
- ¼ teaspoon xanthan gum
- 2 tablespoons light corn syrup
- 1 ⅓ cups whole milk
- 1 ⅓ cups heavy cream
- 1 box Krusteaz Honey Cornbread mix



## Instructions:

1. Make the cornbread according to the instructions on the box.
2. Combine the sugar, dry milk, and xanthan gum in a small bowl and stir well.
3. Pour the corn syrup into a medium pot and stir in the whole milk. Add the sugar mixture and immediately whisk vigorously until smooth. Set the pot over medium heat and cook, stirring often and adjusting the heat if necessary to prevent a simmer, until the sugar has fully dissolved, about 3 minutes. Remove the pot from the heat.
4. Add the cream and whisk until fully combined. Transfer the mixture to an airtight container and refrigerate until well chilled, at least 6 hours, or for even better texture and flavor, 24 hours. Stir the base back together if it separates during the resting time. The base can be further stored in the fridge for up to 1 week or in the freezer for up to 3 months. (Just be sure to fully thaw the frozen base before using it.)
5. After the base has set (12-24 hours) pour into your chilled ice cream maker. Run the ice cream maker until ice cream is firm.
6. Once the ice cream is firm add crumbled cornbread and let run for another two minutes.