

Peanut Butter Ice Cream

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Ingredients:

3 medium egg yolks.
½ cup of honey.
1 cup of milk.
1 cup of crunchy peanut butter.
Vanilla extract, to taste.
1 ½ cups of whipping cream.
Melted chocolate, to garnish.

Directions:

In a bowl, beat the egg yolks and honey until smooth and creamy.

In a stainless steel bowl or top of a double boiler, set over a pan of boiling water, heat milk.

Reduce heat until water simmers.

Stir in the egg mixture; beat thoroughly.

Stir slowly until custard slightly thickens.

Remove from heat.

Add the peanut butter and beat until cool.

Stir in the vanilla extract.

Pour the cream and custard into ice cream canister.

Freeze in ice cream maker according to the manufacturer's instructions.

Garnish with melted chocolate and serve.