



Marin House Chocolate Cheesecake Crunch Ice Cream

Ingredients:

- 1 package softened cream cheese (8 ounces)
- 1 c. granulated sugar
- 1 c. half and half
- 1 c. unsweetened cocoa powder
- 1 tsp. vanilla extract
- 2 c. heavy cream
- 12 chocolate sandwich cookies, crumbled into bite-sized pieces

Put cream cheese, sugar, and half and half in a blender. Mix at medium speed, until smooth. This takes about one minute. Add the cocoa and blend until mixture has a uniform color. Add the half and half and vanilla. Mix. Slowly add the cream, continuing to mix on low speed. This takes about 30 seconds.

Transfer mixture to ice cream maker and follow manufacturer's instructions.

When the mixture is frozen, remove ice cream from maker and place in storage container. Add crumbled chocolate sandwich cookies to taste and fold in.

Serve immediately. Makes approximately 1 quart.

See more recipes at www.bayfrontmarinhouse.com.