



Soulspun Kitchen

No-Churn Maple Ice Cream

Ingredients

1 pint heavy cream
3/4 cup dark maple syrup
4 egg yolks

Preparation

In a double boiler, heat maple syrup until hot. In the meantime, separate eggs and beat yolks. Temper egg yolks with small amounts of hot syrup. Once about half of the hot syrup has been incorporated, mix tempered eggs back in with the remaining syrup in the double boiler. Using a hearty whisk, heat and beat until the mixture is thick and light in color. Remove from heat and transfer to a bowl. Set aside and allow to cool.

In a separate bowl, beat pint of heavy cream to stiff peaks. Give maple mixture another good whisk, confirming that it's cool, and then add to whipped cream. Fold in until incorporated. Transfer to airtight freezer safe container. Pyrex works well for this. Freeze for four hours or overnight.

Top with walnuts or strawberries - or both - to serve.