

BUTTERMILK PANCAKE ICE CREAM

INGREDIENTS:

- 1 1/4 cups real maple syrup
- 1 3/4 cups whole milk
- 1/4 cup buttermilk
- 1 T + 1 t cornstarch
- 1 1/2 oz (3 T) cream cheese, softened
- 1/2 t fine sea salt
- 1 1/4 cups heavy cream
- 2 T light corn syrup
- pancake crispies (recipe below)

DIRECTIONS:

1. Mix about 2 tablespoons of the milk with the cornstarch in a small bowl. Stir together to make a smooth slurry. Whisk the cream cheese and salt in a medium bowl until smooth. In a measuring cup with a spout mix together the heavy cream and corn syrup. Measure out the remaining whole milk and buttermilk, and set aside.
2. Place the maple syrup in a 4-quart saucepan over medium high heat and bring to a boil. Reduce heat to medium and continue boiling for 8 minutes or until reduced by about half and has begun to darken around the edges. Remove from heat and while stirring constantly, slowly add the cream and corn syrup mixture. Whisk in remaining milk and buttermilk.
3. Bring the mixture to a boil over medium high heat and cook for 4 minutes. (The mixture may appear curdled from the acidity in the maple syrup, but it will come back together.) Remove from heat and whisk in the cornstarch slurry. Bring back to a boil and cook until slightly thickened, about 1 minute.
4. Pour over the cream cheese mixture and whisk until smooth. Cover with plastic wrap and chill for 4 hours or until cool throughout.
5. Churn according to your ice cream maker's manufacturer's instructions. Layer with generous handfuls of the pancake crispies in an airtight container. Cover with plastic wrap directly on the surface and freeze for at least 4 hours. Serve with mini pancakes.

PANCAKE CRISPIES (AND MINIS)

INGREDIENTS:

- half of a beaten egg
- 1/2 cup all-purpose flour
- 1/2 cup buttermilk
- 1 1/2 t sugar
- 1 T vegetable oil
- 1/2 t baking powder
- 1/4 t baking soda
- 1/2 t salt

equipment:

- squeeze bottle

DIRECTIONS:

1. In a small bowl whisk the egg. Pour half into a medium bowl. Whisk in remaining ingredients just until smooth. Transfer batter to a squeeze bottle.
2. Heat skillet over medium heat until a few drops of water sizzle. Spray skillet with cooking spray as you need it. Squeeze pancake batter out onto the hot pan in squiggly lines and cook until crispy. Transfer to a plate and pop in the freezer. Make a few mini pancakes, while you're at it! Flip when bubbly on top.
3. Crumble up pancake crispies for layering in the ice cream. Skewer minis for serving.