

Gingerbread Ice Cream

Created by: [Serena Lissy](#) using Kerbey Lane Cafe Gingerbread Pancake Mix

INGREDIENTS

2 Cups Heavy Cream
2 Cups Milk
1 Cup Sugar
 $\frac{3}{4}$ Cup Gingerbread Pancake Mix
 $\frac{1}{4}$ Teaspoon Vanilla Extract
9 Egg Yolks

INSTRUCTIONS

1. Place cream, milk, sugar, pancake mix and vanilla in a heavy saucepan. Using low heat, slowly bring to a boil.
2. Remove from heat, cover and let steep for 30 minutes.
3. Return to low heat, uncover, bring back to simmer.
4. Place egg yolks in a medium sized bowl.
5. Slowly pour half of simmering hot mixture over egg yolks, whisking continuously. Slowly add the remaining hot mixture while continuing to whisk. Mix until thoroughly blended.
6. Pour back into saucepan. Continue to cook over low heat, stirring gently until the mixture coats the back of a spoon. (3-6 minutes)
7. Remove from heat and pour into a bowl to stop the cooking.
8. Refrigerate until chilled. (8-24 hours)
9. Process the chilled custard in an ice cream maker. Once completed per the manufacturer's instructions, scoop the ice cream into a freezer container and freeze until ready to serve. It will keep for at least 1 week.

This can be served plain in a bowl, or you could take the remaining pancake mix and make waffle cones or waffle bowls to serve this in like we did in the photograph.