**Blueberry Ice Cream**

**Ingredients:**

1 cup milk

1 ½ cups heavy cream
¼ cup sugar

1 tsp. vanilla extract

4 egg yolks

¼ cup sugar

1 cup blueberries

**INSTRUCTIONS**

**Day 1:**

1. Combine cream, milk, 1st amount of sugar and vanilla in a pan; bring to a low simmer and stir until the sugar is dissolved. Do not boil!
2. In a large metal bowl, whisk the egg yolks and the 2nd amount of sugar until smooth.
3. Have another group member slowly pour the hot cream mixture into the eggs while you whisk. Make sure it is smooth and doesn’t turn to scrambled eggs.
4. Pour back into the pan and return to a low simmer. The mixture should thicken slightly.
5. Transfer into a bowl.
6. Wrap loosely and put on a tray with the blueberries and your recipe in the cooler.

**Day 2:**

1. Assemble the ice cream machine.
2. Pour the mixture until the ice cream machine and add the blueberries.
3. Churn until it is almost done.
4. Add the blueberries for the last minute of churning.
5. Quickly transfer the ice cream to another bowl, clean the ice cream machine parts, and put in the freezer.