**Maple Bacon Ice Cream**

**Ingredients:**

1 cup milk

1 ½ cups heavy cream
¼ cup sugar

4 egg yolks

¼ cup sugar

6 oz. cooked chopped bacon

½ cup maple syrup

**INSTRUCTIONS**

**Day 1:**

1. Combine cream, milk, 1st amount of sugar and vanilla in a pan; bring to a simmer and remove from heat.
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 simmer. The mixture should thicken slightly.
5. Transfer into a bowl.
6. Wrap loosely and put on a tray with the raw bacon, maple syrup, and your recipe in the cooler.

**Day 2:**

1. Take the mixture out of the cooler and stir in the maple syrup.
2. Assemble the ice cream machine.
3. Pour the mixture into the ice cream machine.
4. Churn until it is done.
5. While it is churning, cook the bacon, drain it, and crumble it.
6. When the ice cream is almost finished churning, add the bacon bits and finish churning.
7. Quickly transfer the ice cream to another bowl, clean the ice cream machine parts, and put in the freezer.