

Trefoil Butter Swirl Ice Cream

Churn

Ingredients

Ice Cream

14 oz. sweetened condensed milk
1 cup whole milk
2 cups heavy cream
Small pinch fine sea salt

Trefoil Butter

1 full sleeve of Trefoils
2 tbsp brown sugar
1 tbsp unsalted butter
1/8 tsp kosher salt
1/2 cup whole milk

RECIPE

ICE CREAM Whisk all ingredients together. Chill in refrigerator for at least 4 hours or overnight. Freeze in an ice cream maker using the manufacturer's directions. When ice cream is ready, swirl in the Trefoil butter and 10 chopped Trefoil cookies.

TREFOIL BUTTER (SPECULOOS) In a food processor, blend the cookies and brown sugar until completely crushed. Add the butter, salt and milk. Blend together until a smooth paste forms.

