

# Simply A'Maize'ing Corn Ice Cream

**Notes:** Use canned or thawed frozen corn kernels. If making ahead, store ice cream airtight in the freezer up to 1 week. To serve, soften at 5-second intervals in a microwave oven at full power (100%) before scooping into bowls. Serve with scoops of purchased chocolate sorbet or ice cream, then top with raspberry sauce.

**Yield:** Makes about 1 quart

## **Ingredients:**

1 1/4 cups cooked corn kernels  
1 1/2 cups whipping cream  
1 1/4 cups milk  
1/2 cup raw sugar or firmly packed light brown sugar  
5 large egg yolks  
1 teaspoon vanilla

## **Preparation:**

- 1.** In a blender, purée 1 cup corn and 1/4 cup cream until very smooth.
- 2.** Rub purée through a fine strainer into a 10- to 12-inch frying pan. Add remaining corn and cream, along with milk and sugar. Stir over high heat until bubbles form at pan rim.
- 3.** In a small bowl, beat yolks to blend with about

(over)

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1/2 cup of the hot corn mixture, then pour into the frying pan and stir over low heat until custard coats the back of a metal spoon thickly, about 9 minutes. Add vanilla.

**4.** Set the pan in ice water and stir often until mixture is cold, about 15 minutes. Cover and chill at least 3 hours or up to 1 day.

**5.** Pour cold mixture into an ice cream maker and freeze according to manufacturer's directions or until dasher is hard to turn.

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