

KITCHENART

THE STORE FOR COOKS

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*Recipes from **Molly Moon's Homemade Ice Cream** by Molly Moon Neitzel and Christina Spittler. Copyright 2012. Published by Sasquatch Books, Seattle, WA. Reprinted with permission of the publisher. All rights reserved.*

Cherry Chocolate Chunk Ice Cream

Makes 1 to 1-1/2 quarts

This is another one of my favorites! Cherry season is a brief one in the Pacific Northwest. Washington's best cherries grow in Eastern Washington, specifically in the Yakima Valley. We love the deep red color and sweet, juicy flesh of the Bing cherries, but you should feel free to experiment with other types that grow in your neck of the woods. At the shops, we always scramble to get the cherries pitted and into the ice cream as soon as possible to retain that fresh cherry flavor. We suggest inviting some friends over for a pitting party and then rewarding their hard work with a scoop of Cherry Chocolate Chunk Ice Cream!

2 cups heavy cream
3/4 cup whole milk
1 cup sugar
Pinch of kosher salt
1 teaspoon vanilla extract
1-1/4 cups pitted and coarsely chopped cherries
1 cup coarsely chopped dark chocolate (about 6 ounces)

Put the cream, milk, sugar, and salt into a small, heavy-bottomed saucepan. Cook over medium heat, whisking occasionally, until the sugar is dissolved. Just before the mixture comes to a boil, remove from the heat and add the cherries. Pour the mixture into a shallow pan or bowl and place in the refrigerator to chill thoroughly, 1 to 2 hours.

When the mixture is cold, stir in the vanilla. Pour into an ice cream maker and process according to the manufacturer's instructions. During the last minute of processing, add the chocolate. Using a rubber spatula, transfer the ice cream to an airtight glass or plastic freezer container. Cover tightly and freeze until the ice cream is firm, at least 4 hours.