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Chocolate Cookie and Walnut Crunch Ice Cream

Prep Time: 15 mins

Cook Time: 10 mins

Rest Time: 2 h

Total Time: 2 h 25 mins

Ingredients

- 1 1/2 teaspoon gelatin, unflavored
- 1 tablespoon water
- 3 cup(s) milk, lowfat (1%), divided
- 3 large egg yolk(s)
- 14 ounce(s) condensed milk, sweetened, fat-free
- 1/4 cup(s) cocoa powder, unsweetened
- 2 ounce(s) chocolate, unsweetened, chopped
- 3/4 cup(s) cookies, wafer(s), chocolate, or chocolate sandwich cookies, chopped
- 1/4 cup(s) nuts, walnuts, chopped, toasted



Preparation

1. Sprinkle gelatin over water in a small bowl; let stand, stirring once or twice, while you make the base for the ice cream.
2. Pour 1 1/2 cups milk into a large saucepan. Add cocoa and chocolate to the milk.
3. Heat the milk mixture over medium heat until steaming. Whisk egg yolks and condensed milk in a medium bowl. Gradually pour in the hot milk, whisking until blended. Return the mixture to the pan and cook over medium heat, stirring with a wooden spoon, until the back of the spoon is lightly coated, 3 to 5 minutes. Do not bring to a boil or the custard will curdle.
4. Strain the custard through a fine-mesh sieve into a clean large bowl. Add the softened gelatin and whisk until melted. Whisk in the remaining 1 1/2 cups milk. Cover and refrigerate until chilled, at least 2 hours.
5. Whisk the ice cream mixture and pour into the canister of an ice cream maker. Freeze according to manufacturer's directions. During the last 5 minutes of freezing, add chopped cookies and walnuts to the ice cream maker. If necessary, place the ice cream in the freezer to firm up before serving.