



Makes: about 4 cups

Prep Time: 20 minutes Bake Time: 13 minutes

Total Time: 33 minutes plus freezer time 6-8 hours

Dulce de Leche Brownie Ice Cream (No-Churn)

Brownies:

- 6 tbsp unsalted butter
- 3/4 cup sugar
- 1/4 cup + 1 tbsp unsweetened cocoa powder
- 1/2 tsp vanilla extract
- Pinch fine sea salt
- 2 eggs
- 1 tsp vegetable oil
- 1/4 cup + 2 tbsp all purpose flour

Dulce de Leche Ice Cream:

- 1/2 cup half and half
- 1 (14-ounce) can sweetened condensed milk
- 1 (14-ounce) can dulce de leche, divided
- Dash of fine sea salt
- 2 & 1/2 cups heavy cream (whipping cream), chilled
- 1 cup small brownie pieces

Brownies:

Preheat oven to 350°F. Grease or spray with baking spray an 8 x 8 -inch cake pan.

Either in a double boiler or in a large bowl in the microwave, melt the butter. Add sugar and mix until it is almost dissolved and you have a thick paste. Let it cool down a few minutes.

Add the cocoa powder, vanilla extract and pinch of salt and mix. Add eggs, one at a time and mixing before adding the next one. Add the oil and mix. Add the flour and gently mix, just until there are no visible flour streaks.

Scrape batter into prepared pan and bake for 10-13 minutes. Let the brownies cool down just enough for you to handle cutting them in small pieces. Place them in the fridge while you prepare your ice

cream.

Dulce de Leche Ice Cream:

In a bowl mix half and half, condensed milk, half of the dulce de leche and the dash of salt.

In the bowl of a stand mixer, whip the heavy cream until frothy and foamy in slow to medium speed. Whip for 2 to 3 minutes. Reduce speed to the lowest and slowly pour the half and half mixture while still whipping the cream. Mix until combine.

Fold in the brownie pieces and then drizzle the remaining ½ can of dulce de leche. Swirl it through the ice cream as much as you can. Transfer to a 9 x 5-inch loaf pan and wrap it a few times with plastic paper. In two hours take it out of the freezer and give it a few churns with a spoon. You can repeat this process in 1 to 2 hours just to make sure it is freezing well but it's not completely necessary. Let it freeze for 6 to 8 hours until firm.

Chef's Note: You may want to warm the dulce de leche in order to make it loose enough to drizzle into the unfrozen ice cream mixture. I transferred the remaining half can to a mixing bowl and microwaved it for 2 15-second bursts.

Recipe from Dev Amadeo