

# Raspberry Swirl Cheesecake Ice Cream

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## Ingredients:

### Raspberry Coulis

4 1/2 cups fresh raspberries  
1/3-1/2 cup sugar  
1 tsp lemon juice

### Ice Cream

4-8oz softened cream cheese  
1 14oz can sweetened condensed milk  
1/2 cup whipping cream  
1/2 cup whole milk  
1 tsp vanilla extract  
1 cup raspberry coulis  
1/2 cup crushed graham crackers

## Directions

### Coulis

Take 4 cups of the fresh raspberries, sugar and lemon and place in a saucepan to cook for 5-8 minutes until sugar dissolves. Cool slightly then deseed by pushing mixture with a spoon through a sieve. Add the remaining 1/2 cup of fresh berries. I like a little seed for texture. Place in a jar and in the fridge to cool completely.

### Ice Cream

Allow cream cheese to soften at room temperature. 8 oz results in stronger cream cheese flavor. 4 oz is milder. In a medium bowl using a hand mixer or in a stand up mixer beat cream cheese till fluffy. Gradually add sweetened condensed milk and beat till until smooth. Mix in whipping cream and milk. Add vanilla.

Place in the chilled container of your ice cream machine and churn according to the unit's instructions. I churned for 45 minutes. When the ice cream has finished churning and is still soft, place it in the container destined for the freezer. Gently swirl in the chilled raspberry coulis and graham cracker crumbs. Put it in the freezer for at least 4 hours or until scoopable.