

# S'mores Ice Cream – Comfort du Jour

This is how you celebrate National S'mores Day in the middle of August, when it's too hot to light a campfire—easy, no-egg ice cream with marshmallow and chocolate fudge swirls!

## INGREDIENTS

### ICE CREAM BASE

14.5 oz. can sweetened condensed milk  
1 cup whole milk  
1 cup heavy cream  
1 tsp. real vanilla extract  
1 Tbsp. vanilla flavored vodka (optional, for improved texture)

### GOOEY MARSHMALLOW SWIRL

2 oz. full-fat cream cheese  
1 cup marshmallow fluff

### CHOCOLATE SYRUP RIPPLE

1/2 cup cane sugar  
1/3 cup light corn syrup  
1/2 cup water  
3 Tbsp. Hershey's Special Dark cocoa  
3 Tbsp. King Arthur Double Dutch dark cocoa  
1/2 tsp. real vanilla extract  
Pinch sea salt salt

Of course, you will also need 6 sheets graham crackers, broken into coarse pieces

## INSTRUCTIONS

For the base of the ice cream, whisk together the condensed milk, whole milk and heavy cream. When the mixture is smooth and even, stir in vanilla extract. Cover and refrigerate until all other ingredients are cold and ready for layering.

For the marshmallow swirl, use an electric mixer to whip the cream cheese and marshmallow fluff together. Allow enough time for the mixture to settle into a smooth consistency. Cover and refrigerate.

For the chocolate ripple, combine sugar, corn syrup, water and cocoa powders in a small saucepan over medium-low heat. Whisk constantly until mixture reaches a just-barely-boiling point. Remove from heat and stir in sea salt and vanilla extract. Transfer to a bowl, cool several minutes, then cover and refrigerate until fully chilled.

## S'mores Ice Cream – Comfort du Jour

To make the layered ice cream: Prepare the base ice cream according to manufacturer's instructions; my Cuisinart machine takes about 20 minutes. During the final minute, add the vanilla flavored vodka. This ingredient is not essential, but it helps make the ice cream scoopable immediately upon removal from the freezer. If you avoid alcohol—no problem; simply remove the ice cream about 15 minutes before serving to slightly soften.

When ice cream is finished churning, add a slight ribbon of fudgy ripple to the bottom of an insulated ice cream container. Spoon in a few dollops of the ice cream base, followed by the graham cracker pieces and a generous drizzling of the marshmallow fluff mixture. Swirl on more fudge ripple, then repeat with ice cream, graham pieces and marshmallow fluff mixture. Be generous with the s'mores ingredients for best results. Any remaining fluff or fudge swirl mixture can be used to "dress up" your ice cream at serving time.

Transfer ice cream container to the freezer for several hours (preferably overnight) to firm up. Serve with additional topping ingredients.