

# Vanilla Bean and Brown Sugar Ice Cream

Prep Time: 5 minutes plus 24 hours inactive time      Servings: 6

Cook Time: 5 minutes plus 30-45 minutes inactive time      Difficulty: Easy

## Ingredients:

2 C. half-and-half  
1 C. heavy cream  
1 C. brown sugar  
1 vanilla bean; halved and beans scraped

*\*Special equipment needed:*

*Ice cream maker – Make sure the vessel is frozen prior to using it. Stick it in the freezer 24 hours prior and you should be fine.*

## Cooking Instructions:

In a medium-sized saucepan combine the half-and-half, heavy cream, brown sugar, and vanilla bean in its' entirety, and bring to a very slight simmer (tiny bubbles) over medium heat. As soon as it comes to a simmer remove from heat and allow to cool slightly before removing the hull of the vanilla bean. Transfer mixture to a lidded container and put in the fridge for 24 hours to allow the flavors to meld.

The next day, set up your ice cream maker and place the mixture into the frozen vessel. Turn on the ice cream maker and allow to churn for approximately 30 to 45 minutes, or until ice cream has turned into desired consistency.

Fold ice cream mixture out into another lidded container and stash in the freezer for about another hour, though it's ready to be eaten as soon as it's out of the ice cream maker.