

## Homemade Moose Tracks Ice Cream: A Decadent Treat

Homemade Moose Tracks Ice Cream



**TIME**  
**5-7 min**

**TEMP**  
**175°F**

**PRINT**  
**Recipe Card**

**SAVE**  
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### INGREDIENTS

to create this incredibly decadent Homemade Moose Tracks Ice Cream:

For the Vanilla Ice Cream Base (Custard-Style, for Ice Cream Maker): 2 cups heavy cream 1 cup whole milk 3/4 cup granulated sugar 1/4 teaspoon salt 1 tablespoon vanilla extract 5 large egg yolks:

For the Fudge Swirl: 1/2 cup unsweetened cocoa powder 1/2 cup granulated sugar 1/4 cup milk (any kind) 1/4 cup unsalted butter 1 teaspoon vanilla extract Pinch of salt:

For the Mix-ins: 1 1/2 cups mini peanut butter cups , chopped (if not already mini):

### DIRECTIONS

1. Method - for : Ice Cream Maker)
2. Warm : Cream Mixture:
3. In a medium saucepan, combine the heavy cream, whole milk, 3/4 cup granulated sugar, and 1/4 teaspoon salt. Heat over medium heat, stirring occasionally, until the sugar dissolves and the mixture is hot and steaming, but not boiling.
4. Temper : Egg Yolks:
5. In a separate medium bowl, whisk the egg yolks until smooth. Slowly ladle about 1/2 cup of the hot cream mixture into the whisked egg yolks, whisking constantly to temper the yolks. This prevents them from scrambling.
6. Combine & : Thicken:
7. Pour the tempered egg yolk mixture back into the saucepan with the remaining hot cream mixture. Return the saucepan to medium-low heat. Cook, stirring constantly with a wooden spoon, until the custard thickens enough to coat the back of the spoon (it should reach about 175°F / 80°C). Do not boil.
8. Strain & : Chill:
9. Remove from heat and stir in the vanilla extract. Pour the custard through a fine-mesh sieve into a clean bowl (this removes any bits of cooked egg yolk and ensures a super smooth base). Cover the surface of the custard directly with plastic wrap to prevent a skin from forming, and refrigerate for at least 4 hours, or preferably overnight, until thoroughly chilled.
10. Part 2: Prepare the Fudge Swirl
11. In a small saucepan, combine cocoa powder, 1/2 cup granulated sugar, milk, and 1/4 cup unsalted butter.

Heat over medium-low heat, whisking constantly, until the butter is melted, the sugar is dissolved, and the mixture is smooth and slightly thickened (about 5-7 minutes).

12. Remove from heat and stir in 1 teaspoon vanilla extract and a pinch of salt. Let cool completely to room temperature before using.
13. Part 3: Churn & Assemble (for Ice Cream Maker)
14. Churn : Ice Cream:
15. Once the custard base is thoroughly chilled, pour it into your ice cream maker bowl. Churn according to the manufacturer's instructions (typically 20-30 minutes), until it reaches the consistency of soft-serve ice cream.
16. Layer & : Swirl:
17. Transfer about one-third of the soft ice cream to a freezer-safe container (a loaf pan works well). Drizzle with about one-third of the cooled fudge swirl. Sprinkle with about one-third of the chopped mini peanut butter cups. Gently swirl with a knife or spoon to create ribbons. Repeat these layers with the remaining ice cream, fudge swirl, and peanut butter cups.
18. Cover the container tightly with plastic wrap or a lid. Freeze for at least 4-6 hours, or until firm, before serving.
19. Alternative: No-Churn Method
20. Whip : Cream:
21. In a large, chilled bowl, beat 2 cups of heavy cream with an electric mixer on high speed until stiff peaks form.
22. Combine : Base:
23. In a separate bowl, combine 1 (14-ounce) can sweetened condensed milk and 1 teaspoon vanilla extract.
24. Gently fold the whipped cream into the sweetened condensed milk mixture until no streaks remain.
25. Proceed with : Step 2 (Layer & Swirl) from the "Churn & Assemble" section, layering with the homemade or store-bought fudge swirl and chopped peanut butter cups.

## SWAPS & NOTES

**Ice Cream Base:** This recipe uses a custard base, which results in the creamiest, richest ice cream.

If you prefer a simpler, no-churn ice cream base, you can use 2 cups heavy cream (whipped to stiff peaks) gently folded with 1 (14-ounce) can of sweetened condensed milk and 1 teaspoon vanilla extract.

Skip the eggs, milk, sugar, and the heating steps for the base.

**Milk/Cream:** Whole milk and heavy cream are essential for the richness and texture of the ice cream base.

## TIPS FOR SUCCESS

**Chill Everything:** For best results, ensure your ice cream base is very cold before churning.

If using an ice cream maker, make sure its bowl has been thoroughly frozen (usually 12-24 hours).

**Quality Ingredients:** Since ice cream has few ingredients, the quality of your dairy and vanilla really shines through.

Don't Over-Churn: Churn only until the soft-serve consistency.

**More recipes: [ChefManiac.com](https://chefmaniac.com)**

Original recipe: <https://chefmaniac.com/homemade-moose-tracks-ice-cream-a-decadent-treat/>