

Peanut Butter Cup Ice Cream: Creamy Homemade Delight with Reese's

Peanut Butter Cup Ice Cream: Your Creamy, Chocolatey, Peanut Buttery Dream Come True!



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25 min

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INGREDIENTS

2 cups heavy cream (cold)

1 cup whole milk (cold)

$\frac{3}{4}$ cup granulated sugar

$\frac{1}{2}$ cup creamy peanut butter

1 teaspoon vanilla extract

Pinch of salt

1 cup chopped peanut butter cups (like Reese's, chopped into bite-sized pieces)

Optional: chocolate syrup or fudge swirl for mixing in (for extra chocolatey goodness!)

Swaps and Notes:

Peanut Butter: Creamy peanut butter will blend most smoothly into the base. You can use natural peanut butter, but it might result in a slightly thinner base before chilling. Crunchy peanut butter can be used, but the overall texture will be different.

Dairy: Using both heavy cream and whole milk ensures a rich and creamy base.

Sugar: The granulated sugar helps balance the flavors and contributes to the ice cream's texture. Adjust slightly based on the sweetness of your peanut butter and your preference.

Vanilla Extract: Enhances the overall flavor. Pure vanilla extract is recommended.

Pinch of Salt: A tiny pinch of salt helps balance the sweetness and brings out the nutty flavor of the peanut butter and chocolate.

Peanut Butter Cups: Reese's Peanut Butter Cups are iconic, but any brand of chocolate peanut butter cups will work. Chop them into various sizes for different textural experiences.

Chocolate Swirl (Optional): Chocolate syrup, homemade fudge sauce (cooled), or melted chocolate chips can be swirled in during the last few minutes of churning for extra chocolatey ribbons.

Directions:

Whisk Base Ingredients: In a large mixing bowl, whisk together the cold heavy cream, cold whole milk, granulated sugar, creamy peanut butter, vanilla extract, and a pinch of salt. Whisk vigorously until the sugar is completely dissolved and the mixture is smooth and creamy. Ensure the peanut butter is fully incorporated.

Chill Mixture: Cover the bowl with plastic wrap and chill the mixture in the refrigerator for at least 2 hours (or preferably overnight) until it is very cold. This crucial step helps the ice cream churn properly and creates a smoother texture.

Churn in Ice Cream Maker: Pour the thoroughly chilled base mixture into the frozen bowl of your ice cream maker. Churn according to your manufacturer's instructions. This typically takes about 20-25 minutes, or until the ice cream is thick and resembles soft-serve consistency.

Fold in Mix-ins: When the ice cream is nearly finished churning (usually in the last 5 minutes), fold in the chopped peanut butter cups and any optional chocolate syrup or fudge swirl you're using. Churn for another minute or two to distribute them evenly.

Transfer & Freeze to Firm: Transfer the soft ice cream to an airtight, freezer-safe container. Press plastic wrap directly onto the surface of the ice cream to prevent ice crystals from forming, then secure the lid. Freeze for at least 4 hours or until firm enough to scoop.

Scoop & Serve: Scoop generously into bowls or cones. You can serve with extra peanut butter cups on top, a drizzle of chocolate syrup, or a sprinkle of flaky sea salt if desired. Enjoy!

Tips for Success:

Chill Thoroughly: This is the most important tip! Ensure your ice cream base is very cold before churning for the creamiest results.

Frozen Ice Cream Maker Bowl: Make sure your ice cream maker's bowl has been in the freezer for the recommended 12-24 hours.

Don't Over-Churn: Stop churning once the ice cream reaches a soft-serve consistency. It will firm up in the freezer.

Chop Peanut Butter Cups Variably: Chop some into smaller pieces to blend into the base, and some

larger for a chunkier bite.

Airtight Container: Storing in an airtight container helps prevent freezer burn and keeps the ice cream fresh.

Serving Suggestions and Pairings:

Storage and Leftover Tips:

More Recipes You Will Love:

For a classic baked chocolate and peanut butter treat, check out my [The Best Peanut Butter Brownies I've Ever Made \(And I've Made a Lot!\)](#).

If you're a fan of quick, no-bake sweet fixes, my [This Edible Cookie Dough Is My Favorite No-Bake Treat for Late Night Cravings](#) is pure bliss.

For another decadent homemade ice cream flavor (for adults!), my [Irish Cream Ice Cream](#) is a fantastic choice.

DIRECTIONS

- 1.** Making this : Peanut Butter Cup Ice Cream is straightforward, largely hands-off once the mixture is chilled and in the ice cream maker!
- 2.** Whisk : Base Ingredients: In a large mixing bowl, whisk together the cold heavy cream, cold whole milk, granulated sugar, creamy peanut butter, vanilla extract, and a pinch of salt. Whisk vigorously until the sugar is completely dissolved and the mixture is smooth and creamy. Ensure the peanut butter is fully incorporated.
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8. Tips for Success: Chill Thoroughly: This is the most important tip! Ensure your ice cream base is very cold before churning for the creamiest results.
9. Frozen : Ice Cream Maker Bowl: Make sure your ice cream maker's bowl has been in the freezer for the recommended 12-24 hours.
10. Don't : Over-Churn: Stop churning once the ice cream reaches a soft-serve consistency. It will firm up in the freezer.
11. Chop : Peanut Butter Cups Variably: Chop some into smaller pieces to blend into the base, and some larger for a chunkier bite.
12. Airtight : Container: Storing in an airtight container helps prevent freezer burn and keeps the ice cream fresh.
13. Serving Suggestions and Pairings: This Peanut Butter Cup Ice Cream is a rich, decadent dessert that's perfect on its own. It's fantastic after any meal, for a special occasion, or as a delightful treat for adults (and kids!). Pair it with a cold glass of milk, or a simple coffee. For other delightful frozen treats or indulgent chocolate desserts, you might also enjoy my These Chocolate Chip Cookie Dough Brownie Bombs Are My Favorite Sweet Obsession or my no-bake This Grasshopper Pie Is My Favorite No-Bake Dessert With a Mint Chocolate Twist.
14. Storage and Leftover Tips: Store the Peanut Butter Cup Ice Cream in an airtight, freezer-safe container in the freezer for up to 1 month. For best texture and flavor, consume within 2 weeks. The ice cream may become very firm directly from the freezer; allow it to sit at room temperature for 5-10 minutes to soften slightly before scooping.
15. More Recipes You Will Love: If you loved the creamy texture and irresistible peanut butter and chocolate flavors of this ice cream, here are a few more delightful dessert recipes that I think you'll absolutely love:
16. For a classic baked chocolate and peanut butter treat, check out my The Best Peanut Butter Brownies I've Ever Made (And I've Made a Lot!).
17. If you're a fan of quick, no-bake sweet fixes, my This Edible Cookie Dough Is My Favorite No-Bake Treat for Late Night Cravings is pure bliss.
18. For another decadent homemade ice cream flavor (for adults!), my Irish Cream Ice Cream is a fantastic choice.
19. And for a celebration of all things chocolate and peanut butter, check out my These Chocolate Chip Cookie Dough Brownie Bombs Are My Favorite Sweet Obsession.
20. Final Thoughts: This Peanut Butter Cup Ice Cream is a dream come true for anyone who adores this classic flavor combination. It's incredibly creamy, rich, and packed with delicious peanut butter cups, making every

spoonful a pure indulgence. Give it a churn, and enjoy this delightful homemade treat!

21. What's your favorite candy bar to turn into an ice cream flavor? Share your ideas and feedback in the comments below, and don't forget to follow Chef Maniac for more delightful and inspiring recipes!

SWAPS & NOTES

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TIPS FOR SUCCESS

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

Original recipe: <https://chefmaniac.com/peanut-butter-cup-ice-cream-creamy-homemade-delight-with-reeses/>