

Copycat Moose Tracks Ice Cream Recipe - Better Than Store-Bought

Homemade Moose Tracks Ice Cream



TIME
7 min

PRINT
Recipe Card

SAVE
PDF

SOURCE
ChefManiac

INGREDIENTS

- 2 cups heavy cream
- 1 cup whole milk
- 3/4 cup granulated sugar
- 1 tablespoon vanilla extract
- Pinch of salt
- 4 large egg yolks
- 1/2 cup peanut butter
- 1/2 cup chocolate sauce
- 1/2 cup mini peanut butter cups, chopped

DIRECTIONS

1. Step 1: Heat the Cream Mixture: In a saucepan, combine:
2. Heavy cream
3. Whole milk
4. Sugar
5. Pinch of salt
6. Heat over medium while stirring until the sugar dissolves and the mixture becomes hot but not boiling.
7. Step 2: Whisk the Egg Yolks: In a separate bowl, whisk the egg yolks until smooth.
8. Slowly pour the warm cream mixture into the yolks while whisking constantly. This process, called tempering, prevents the eggs from scrambling.
9. Step 3: Cook the Custard: Return the mixture to the saucepan.
10. Cook over medium heat while stirring constantly until the mixture thickens slightly and coats the back of a spoon. This usually takes 5-7 minutes.
11. Step 4: Strain and Flavor: Remove from heat and strain the custard through a fine sieve to remove any lumps.
12. Stir in the vanilla extract.
13. Step 5: Chill the Ice Cream Base: Allow the mixture to cool, then cover and refrigerate for at least 4 hours or overnight. This step helps develop flavor and improves texture.
14. Step 6: Churn the Ice Cream: Pour the chilled base into your ice cream maker and churn according to the manufacturer's instructions, usually 20-25 minutes.
15. Step 7: Add the Candy: During the last few minutes of churning, add the chopped peanut butter cups.

16. Step 8: Add the Signature Swirls: Transfer the ice cream to a container and gently swirl in:
17. Peanut butter
18. Chocolate sauce
19. Use a spoon or spatula to create ribbons throughout the ice cream.
20. Step 9: Freeze Until Firm: Cover and freeze the ice cream for at least 4 hours until scoopable and firm.

SWAPS & NOTES

and Swaps A few small adjustments can personalize this recipe to your taste.

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

Original recipe: <https://chefmaniac.com/copycat-moose-tracks-ice-cream-recipe-better-than-store-bought/>