

Blueberry Cobbler Ice Cream

Makes about: 1 1/2 quarts | Active time: 80 to 90 minutes

There are few better ways to cool off than with this ice cream. The recipe was inspired by Natasha's summers on Martha's Vineyard. Her family would wait all year for the two weeks in August when the blueberries were ripe and they could eat blueberry cobbler every night. Lemon turns up the berry volume, while the buttery cobbler crunch in the ice cream adds comfort. Best enjoyed while watching fireworks on the Fourth of July.

1/2 cup plus 2/3 cup granulated sugar

2 tablespoons cornstarch

2 cups fresh or frozen blueberries (Earthbound Farm and Safeway Organic are good frozen brands)

Juice of 1 lemon (about 1/4 cup)

Pinch kosher salt

2 cups sifted all-purpose flour (sift before measuring)

1 stick (8 tablespoons) butter, melted

Plain Custard Base

Makes about: 1 1/2 quarts | Active time: 10 to 15 minutes

2 cups whole milk

2 cups heavy cream

1 1/4 cups granulated sugar

8 large egg yolks

For the base:

Use the freshest eggs available for best results. If possible, refrigerate the base for a full 24 hours—the longer, the better. We like to chill our bases in plastic or stainless-steel pitchers with airtight lids for easy pouring into the ice cream maker after chilling.

1 In a 4-quart saucepan, combine milk, cream, and half of sugar. Set over high heat, and cook, stirring occasionally, until mixture comes to a boil, about 5 minutes.

2 Meanwhile, in a medium bowl, whisk yolks and remaining sugar until smooth, heavy, and pale yellow, about 30 seconds.

3 When cream mixture just comes to a boil, whisk, remove from heat, and, in a slow stream, pour half of cream mixture over yolk-sugar mixture, whisking constantly until blended.

4 Return pan to stovetop over low heat. Whisking constantly, stream yolk-cream mixture back into pan.

5 With a wooden spoon, continue stirring until mixture registers 165 to 180 degrees on an instant-read thermometer, about 2 minutes. Do not heat above 180 degrees, or eggs in base will scramble. Mixture should be slightly thickened and coat back of spoon, with steam rising, but not boiling. (If you blow on the back of the spoon and the mixture ripples, you've got the right consistency.)

6 Pour base into a clean airtight container and refrigerate for 12 to 24 hours before using.

7 Use base within 3 to 5 days.

For the ice cream:

1 Preheat oven to 325 degrees. Lightly butter a 9-by-6-by-2-inch loaf pan or other baking pan.

2 Mix 1/2 cup sugar with cornstarch in a small bowl. Toss with berries to coat evenly. Add lemon juice and salt. Spoon into prepared pan. Set aside.

3 In a stand mixer or in a bowl with a whisk, mix flour and remaining 2/3 cup sugar. Drizzle with melted butter, stirring, to make a crumble topping. Cover blueberry mixture with topping.

4 Bake until bubbly and topping is golden brown, 45 to 50 minutes.

5 Let cool at room temperature, then refrigerate until cold, about 1 hour.

6 Process base in an ice cream maker according to manufacturer's instructions.

7 Transfer to a bowl. With a wooden spoon, break up blueberry crumble, then fold into ice cream.

8 Scrape into an airtight storage container. Freeze for a minimum of 2 hours before serving.

Suggested Cookie:
Snickerdoodle