



## Chocolate Moose Ice Cream

- 3 cups half & half
- 6 extra large egg yolks
- 1/3 cup sugar
- 1 Jar Chocolate Moose
- 1 tablespoon coffee liqueur
- 1 tablespoon corn syrup

Heat the half & half in a medium saucepan over medium heat.  
Bring just to a simmer, stirring occasionally.

In a mixer with the paddle attachment, beat egg yolks and sugar for 2 minutes until light and fluffy. Slowly add the half & half while the mixer is running and mix until combined. Add this mixture back into the saucepan and cook over medium low heat for 6 minutes, stirring constantly. Pour the mixture through a sieve into a bowl. Stir in the Chocolate Moose, coffee liqueur and corn syrup. Refrigerate until chilled and then process in an ice cream freezer and process according to the manufacturer's directions.