

## Peanut Butter Cookie Bowls w. Blueberry Ice Cream



### Simple Vanilla Ice Cream

#### Ingredients:

2 cups Heavy Cream  
1 cup whole Milk  
 $\frac{3}{4}$  cup granulated Sugar  
1 tbsp pure Vanilla extract  
A pinch of Salt

#### Instructions:

In a medium bowl, whisk the milk, sugar, and salt together until the sugar is completely dissolved.  
Stir in the heavy cream and vanilla extract.  
For the creamiest results, cover the mixture and chill it in the refrigerator for at least 1 to 2 hours, or overnight.  
Pour the chilled mixture into your frozen ice cream maker bowl.  
Churn for 15 to 25 minutes, or according to your manufacturer's instructions.  
Add chilled blueberry mix 10-15 min into the churning process, until the ice cream is thickened to a soft-serve consistency.

### Blueberry Compote (with chunks)

For a richer texture with distinct chunks of fruit, you can prepare a compote to swirl into your ice cream.

**Combine and heat:** Place blueberries, sugar, and a small amount of water or lemon juice in a saucepan over medium heat.

**Mash gently:** Cook until the berries soften and begin to burst. Use a potato masher to gently crush about two-thirds of the berries, leaving some intact for texture.

**Thicken the sauce:** Continue to simmer the mixture until it thickens into a jam-like consistency.

For a thicker sauce, you can stir in a slurry of cornstarch and cold water during the final minute of cooking.

**Cool completely:** Let the compote cool fully before folding it into the churned or no-churn ice cream base.

## **Classic Peanut Butter Cookie Bowl**

### **Ingredients:**

2½ cups all-purpose Flour  
1 tsp Baking Soda  
½ tsp Baking Powder  
¼ tsp fine Sea Salt  
Pinch of freshly grated Nutmeg  
2 sticks unsalted Butter  
1 cup Peanut Butter  
1 cup packed light brown Sugar / cup Sugar  
2 large Eggs  
1½ cups chopped Peanuts.

### **Directions:**

Make the dough the same way as for the Change-Ups, flip a muffin pan and grease the upside down mounds with butter, scoop out about 3-4 tbsp of dough, roll it between your palms into a ball and dredge in sugar.  
Press the ball onto the mound of the overturned muffin pan.  
Bake the bowls for about 12 minutes, until they're lightly colored.  
This cooking is a little different and make take a few minutes.