

Plate Dream

Cookie Butter Ice Cream – Homemade Recipe

20 min Prep time	**10 min** Cook time	**30 min** Total time
6 Servings	**Medium** Difficulty	**American** Cuisine

Ingredients

Base

- [ ] 1 cup cookie butter spread (speculoos)
- [ ] 1 ½ cups heavy cream, chilled
- [ ] ½ cup whole milk
- [ ] 1/3 cup granulated sugar
- [ ] 1 tsp pure vanilla extract
- [ ] ½ tsp ground cinnamon
- [ ] ¼ tsp ground ginger
- [ ] Zest of 1 small lemon

Optional Mix-ins

- [ ] ¼ cup toasted pecans, chopped
- [ ] 2 tbsp caramel swirl

Instructions

1. In a medium bowl, whisk together the cookie butter spread, sugar, cinnamon, ginger, and lemon zest until smooth.
2. In a separate saucepan, gently warm the cream, milk, and vanilla over low heat just until small bubbles form; do not boil.
3. Slowly pour the warm cream into the cookie butter mixture, whisking continuously to create a silky, homogeneous base.
4. Cover the bowl and chill in the refrigerator for 1-2 hours, or until fully cold.
5. If using an ice cream maker, pour the chilled base into the machine and churn for 20-25 minutes. For a no-machine method, spread the base in a shallow metal pan, freeze 30 minutes, then stir vigorously with a spatula; repeat every 30 minutes for 2-3 hours.
6. During the final churn, fold in optional mix-ins like toasted pecans or caramel. Transfer to an airtight container and freeze until firm.

Nutrition per serving

280 kcal	3 g	26 g	18 g
Calories	Protein	Carbs	Fat

Tips & notes

- If the ice cream feels too hard after freezing, let it sit at room temperature for 5-7 minutes before scooping.
- A pinch of sea salt can enhance the caramel notes without making the dish salty.
- For extra spice, add a dash of ground nutmeg to the base.