

Mocha Almond Fudge Swirl Ice Cream

Makes about 2 litres

This is my take on the signature Baskin Robbins Jamoca Almond Fudge Ice Cream. You will need an ice cream machine to make this. Be sure that the canisters have been frozen for at least 24 hours before freezing the ice cream.

1½ cups whole milk
3 cups 35% cream
½ cup sugar
1 tablespoon corn syrup (keeps the ice cream from getting rock hard)
2 Tablespoons [instant espresso powder](#) (or instant coffee powder – decaf is fine)
2 teaspoons vanilla bean paste or vanilla extract
¼ teaspoon kosher salt
⅔ cup roasted almonds, coarsely chopped
¾ cup hot fudge sauce (recipe below, or you can use store-bought)

1. Freeze the work bowl of an ice cream maker according to the manufacturer's instructions. Usually, it needs at least 24 hours in the freezer before you start, so plan accordingly.
2. In a large measuring cup or bowl with a spout, whisk together milk, cream, sugar, corn syrup, espresso powder, vanilla and salt.
3. Turn on ice cream machine and pour mixture into canister. Freeze for about 20-25 minutes, until the ice cream has soft serve consistency. Add almonds during the last minute of mixing.
4. Warm hot fudge sauce slightly, so that it has a drizzling consistency. Set out a 9x5 inch loaf pan to transfer the ice cream into.
5. Drizzle ¼ of the hot fudge sauce into the empty loaf pan. Scoop ⅓ of the ice cream over the fudge sauce and smooth out with a spatula. Continue drizzling and layering ice cream until you have 3 layers of ice cream and 4 layers of sauce.
6. Freeze for at least 4 hours, until firm. Scoop and watch those fudge ripples appear. Any leftover can be stored in an airtight container in the freezer for about 2 weeks.

Hot Fudge Sauce

Recipe by Deb Perelman of Smitten Kitchen

Makes 2 cups

30 grams (2 Tablespoons) unsalted butter
152 grams ($\frac{2}{3}$ cup) 35% cream
170 grams ($\frac{1}{2}$ cup) light corn syrup, golden syrup or honey
53 grams ($\frac{1}{4}$ cup) packed dark brown sugar
21 grams ($\frac{1}{4}$ cup) cocoa powder
 $\frac{1}{4}$ teaspoon sea salt or kosher salt
170 grams (1 cup) semi-sweet or bittersweet chocolate, coarsely chopped

1. Combine the butter, cream, syrup, sugar, cocoa, and salt in a small saucepan over medium heat and bring to a simmer. Simmer on low, stirring, for 3 to 5 more minutes after everything has melted, then remove from heat and stir in chopped chocolate until melted. Stir in vanilla.
2. It's now ready to ladle over ice cream, although it thickens more as it begins to cool, so you could also wait for 15 to 20 minutes before doing so, if it's not too unbearable. Pour leftovers into a jar or jars and refrigerate. Hot fudge sauce keeps chilled in the fridge at least a month and often two, although it's rare it lasts that long.

*Chipotle chiles are dried, smoked jalapeno peppers. They are often canned in Adobo sauce, a tangy, vinegar-based tomato sauce. They can typically be found in the Latin section of the supermarket. They are also available online. A good substitute would be chipotle chile powder. Use about half as much powder as you would the canned in sauce.