

Coconut & Key-Lime Cookie Ice Cream

Makes about 4 quarts

2 ¼ cups sugar

¼ cup flour

½ tsp salt

3 cups whole milk

4 egg yolks, plus 2 whole eggs, beaten

1 can (15 ounce) cream of coconut

2 Tbl pure vanilla extract

4 cups whipping cream

2 cups sweetened flaked coconut

*Key Lime cookies, broken into ½ inch pieces, about 1 ½ cups pieces

1. Put cookie pieces in a small container and freeze until ready to use.
2. Bake coconut in a shallow pan at 350 degrees, stirring occasionally, for about 15 minutes or until toasted. Set aside to cool.
3. Combine sugar, flour, and salt in saucepan. Gradually stir in whole milk. Cook over medium heat without boiling, stirring constantly, until thickened. (Could take up to 20-30 minutes.)
4. Gradually stir about 1 cup of the hot mixture into the beaten eggs. Add egg mixture back to remaining hot mixture, stirring constantly. Cook 1 minute then remove from heat. Refrigerate about 2 hours.
5. Mix cream of coconut, whipping cream, and vanilla in large bowl. Add this to chilled mixture. Stir in the toasted coconut, breaking up any clumps.
6. Pour mixture into ice cream maker container. Refrigerate until well chilled. I refrigerated overnight. (I also put the empty container in the freezer while I prepared the mixture.)
7. Freeze ice cream according to your maker's instructions, then remove the dasher.
8. Stir in the Key-Lime Cookie pieces. Then cover and ripen your ice cream before serving.

**Note: I used Janis & Melanie Key Lime Cookies I found at Wal Mart. You can also purchase them at [Amazon](#).*

Recipe by Kathy Howard