



Salted Peanut Butter and Jelly Ice Cream

- 1 1/2 cups (12 fl. oz./375 ml) heavy cream
- 1 1/2 cups (12 fl. oz./375 ml) whole milk
- 1 1/2 cups (14 oz./440 g) smooth salted natural peanut butter
- 3/4 cup (6 fl. oz./180 ml) light corn syrup
- 1/3 cup (3 oz./90 g) sugar
- Pinch of salt
- 1 cup (10 oz./310 g) Concord grape jam (or desired flavor)

In a bowl, whisk together the cream, milk, peanut butter, corn syrup, sugar and salt. Cover and refrigerate until very cold, for at least 2 hours or up to 1 day.

Pour the cold peanut butter mixture into an ice cream maker and churn according to the manufacturer's instructions. As soon as the ice cream has finished churning, spoon half of it into a freezer-safe container. Top with dollops of the grape jam, using about half of it, and stir gently in a figure eight to swirl it into the ice cream. Top with the remaining ice cream and then with the remaining jam and again stir in a figure eight to mix. Place parchment or waxed paper directly on the surface. Cover tightly and freeze until firm, at least 2 hours or up to 3 days.

Makes about 1 1/2 quarts (1.5 l).

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