

Easy Cherry Cheesecake Ice Cream

* 2cups of cherries pitted, halved and de-stemmed
* 1/8 teaspoon of salt
* 1 tablespoon of lemon juice
* 2 cups of heavy whipping cream (16oz)
* 14 oz of sweetened Condensed Milk
* 8 oz of cream cheese
* 2 tablespoons of sugar
* 1 teaspoon of vanilla
1. Cook cherries with lemon and salt over a low/med heat
2. Watch till bubbling, juice is released, and starts to thicken and remove and alow to cool for an hour
3. In a mixer or large bowl beat cream cheese till smooth
4. Then add the condensed milk and vanilla- beat till smooth
5. Adding the Heavy cream and beat till soft peaks are formed (will take a while but do not over beat)
6. Place 1/2 in a loaf pan and gently fold some of the cherries in the cream mixture. Then add the remaining cream folding the cherries.
7. Drag a knife to make a swirl effect.
8. Cover and let chill overnight

http://www.superexhausted.com/2014/09/cherry-cheesecake-ice-cream/