

Snickerdoodle Skillet Cookie & Chocolate Moose Tracks Ice Cream



Ingredients

For the Snickerdoodle

- 2 $\frac{3}{4}$ cups all-purpose flour
- 2 teaspoons cream of tartar
- 1 teaspoon baking soda
- $\frac{1}{2}$ teaspoon salt (if using salted butter omit)
- 1 teaspoon ground cinnamon
- 1 $\frac{1}{2}$ cups granulated sugar
- 8 ounces butter, room temperature
- 2 eggs
- dusting: 1 tablespoon cinnamon + 2 tablespoons granulated sugar

For ganache

- 4 ounces bittersweet chocolate (finely chopped)
- $\frac{1}{4}$ cup heavy whipping cream

For the Ice Cream

- 1 $\frac{1}{2}$ cups whole milk
- 2 $\frac{1}{2}$ cups heavy whipping cream
- 1 tablespoon vanilla extract
- 6 large egg yolks
- 1 $\frac{1}{4}$ cup granulated sugar
- 2 tablespoons unsweetened cocoa powder
- $\frac{2}{3}$ cup Reese's cups roughly chopped

Step For Moose Tracks Ganache

1. Place finely chopped chocolate in a small bowl. Set aside.
2. Add heavy cream to a small saucepan. Bring to a simmer over medium low heat, making sure nothing boils.
3. Pour the hot cream over the chocolate. Allow to sit for 3 minutes without touching it. Whisk the chocolate and cream together until it's fully combined and silky smooth. Cover and place in the refrigerator.

Steps For Ice Cream

1. Take out ice cream maker. *Make sure bowl is frozen, if applicable. Set aside.
2. In a large saucepan combine milk, heavy cream, and vanilla. Cook over medium heat until mixture is steaming and small bubbles start to form.
3. Whisk egg yolks, sugar, and cocoa powder together in a medium sized mixing bowl. Once the milk and cream is steaming, spoon a ladle full of the hot mixture over the eggs and quickly whisk together. Repeat process once more.
4. Add egg mixture to the saucepan, and whisk to combine. Continue to cook, stirring constantly, until the ice cream base reaches 180°F on an instant read thermometer.
5. Pour ice cream into the ice cream maker. Cool ice cream until it stops steaming. Cover and refrigerate overnight.
6. Take ganache out of refrigerator an hour before churning the ice cream.
7. Take ice cream maker out of the fridge and turn ice cream for 15-20 minutes.
8. Place a third of the ice cream in a plastic storage container, swirl in ganache and sprinkle pieces of Reese's cups. Repeat with remaining two layers. Place in freezer to harden up for a couple of hours.

Steps For the Cookie

1. Preheat oven to 350-degrees F.
2. In a bowl, whisk together flour, cream of tartar, baking soda, salt and 1 teaspoon of cinnamon. Set aside.
3. In a mixing bowl, using an electric mixer, beat 1 $\frac{1}{2}$ cups sugar and the butter on medium for 2 minutes, until smooth and slightly fluffy. Add eggs and beat until smooth.
4. Stir in flour mixture and beat until combined.
5. Spread dough evenly into a ovenproof skillet.
6. Sprinkle top with cinnamon/sugar mixture.
7. Bake at 350-degrees F for 30-35 minutes, until set. Remove and let cool before serving.