



# SWEET POTATO PEANUT BUTTER ICE CREAM

Salty, sweet, savory and stout. What more could you ask for? Chill out with this sweet potato and peanut butter ice-cream.

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Healthcare: Acute

Servings: 12 (1 cup serving)

Prep Time: 30 minutes (4.5 hours rest time)

## Ingredients

3 large, sweet potatoes

6 ounces Jif® Creamy Peanut Butter

15 egg yolks

3 cups sugar

4 ½ cups coconut cream

3 cups heavy cream

4 ½ cups stout, room temp

3 tablespoons vanilla extract

4 teaspoons allspice

3 teaspoon salt

Toasted Coconut for garnish

## Directions

1. Peel and boil sweet potatoes until fork tender. Drain and set aside to cool.
2. Separate egg yolks and whisk with salt.
3. In a medium saucepot, bring the sugar, coconut cream, heavy cream, vanilla extract and allspice to a boil.
4. Remove from heat and slowly add 1 cup of the cream mixture to the egg yolks.
5. Add egg yolks to the remaining cream and return to medium-low heat.
6. Heat while stirring constantly until it coats the back of a spoon, then remove from heat and strain.
7. Blend cooled potatoes, 2 tablespoons peanut butter and stout until combined and smooth.
8. Mix sweet potato mixture into cream mixture and refrigerate until cold. About 1 hour.
9. Churn in ice cream maker or put in an air-tight container in the freezer for 3 hours.
10. Serve with toasted coconut.