

Blueberry and Lemon Curd Ice Cream



Ingredients

- 2 cups half-and-half
- 1 cup heavy cream
- 1 cup Just Jan's Meyer Lemon Curd
- 1/2 cup sugar
- 1 cup blueberries

Instructions

Using a blender, mix together the lemon curd, sugar, cream and half-and-half for about a minute.

Refrigerate the mixture for 4 hours or overnight.

Pour the mixture into the ice cream maker and churn according to the ice cream maker's directions.

When the ice cream has finished churning and is thick and creamy, muddle the berries and fold them into the ice cream creating swirls and distributing the berries.

Transfer to a container and allow the ice cream to freeze for at least 4 hours before serving.