

Matcha Cookies 'n Cream

Level: Easy

Serves: 10

Cooking Time: 30 minutes

Refrigerator & Freezing Time: 9 hours



1½ cups whole milk

3 cups heavy whipping cream

1⅛ cups white granulated sugar

3½ to 4 Tbsp. matcha (green tea) powder

1 (2.1 oz.) pkg. Matcha Latte Oreo Bits cookies, cookies cut in half



In a large saucepan, mix with a whisk the whole milk, heavy whipping cream and sugar over medium heat. When the mixture becomes very hot (but not boiling), sift in the matcha powder. Whisk the mixture until all the matcha powder has dissolved. Bring to a slow boil, reduce the heat to low, and simmer the mixture for about 20 minutes. Take off heat, transfer to a bowl, and let cool. Cover and refrigerate for 5 hours.

Turn your ice cream maker on and pour the green tea mixture into the freezer bowl (which has been placed in the freezer for at least 24 hours). Let mix until thickened, for about 25 to 30 minutes. Five minutes before mixing is complete, add the cookies through the top and let it mix in completely. Transfer the ice cream to an airtight container and freeze for 4 hours. Remove from the freezer about 10 minutes before serving.

Notes:

- I used 3½ Tbsp. ITO EN brand matcha powder. If you like your green tea ice cream bitter, when cooking, taste the mixture first, then add more matcha powder a ½ Tbsp. at a time. Use less if you like it more sweet. Just remember that the flavor will dull once it is frozen.
- If you have Usubiki Matcha No Green Tea (already sweetened matcha powder), omit the 1⅛ cups sugar. Before refrigerating, taste the mixture to see if a little sugar needs to be added while cooking.
- Substitute the Matcha Oreo cookies with regular Oreo cookies, if none are available.
- This recipe adapted from Cuisinart's Simple Vanilla Ice Cream recipe.