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Lemon Ice Cream Meringue Pie

Ingredients

2 cups half and half
42g cream cheese, softened
1 ¼ tbsp corn syrup
1 tbsp corn starch
1 tsp vanilla
2/3 cup sugar
1 ¼ cup cream
1/8 tsp salt
For lemon curd:
½ cup milk
5 tbsp butter
6 tbsp sugar
2 tbsp corn starch
6 tbsp lemon juice
1 tsp lemon zest
1/8 tsp lemon extract
For Graham cracker crumbles:
1 ½ cups crushed graham crackers
1/3 cup sugar
6 tbsp butter, melted
2 cups mini marshmallows

Preparation

1. For lemon curd:
2. Melt the butter over low heat. Whisk corn starch into milk in a bowl. Then slowly mix the milk mixture into butter. Add lemon zest, lemon juice, sugar and lemon extract to the pan and cook until sauce thickens.
3.
4. For ice cream base:
5. Combine 2 tablespoons of half with corn starch. In a separate bowl, whisk the cream cheese until smooth.
6. Mix together remaining remaining half and half with sugar, corn syrup, vanilla and cream. Bring to boil and cook over medium heat. Put the corn starch and simmer until thickened.
7. Pour hot milk mixture into the cream cheese and add salt.
8. For Graham cracker crumbles:
9. Mix the ingredients together and press into a greased baking dish. Baked at 375 degrees for 10 minutes.
10. Freeze ice cream and then combine the lemon curd, graham cracker crumbles and marshmallows. Serve after freezing.

Cooks Note