

Chocolate Stout Ice Cream Sandwich

Yield: 10 min
Total Time: 70 min

Recipe from: <https://www.recipeschoose.com/recipes/beer-pretzel-recipe-no-y-east>

Ingredients:

- 1 1/4 cups heavy cream
- 1 teaspoon vanilla extract
- 1/4 teaspoon fine sea salt
- 1/4 cup unsweetened cocoa powder sifted
- 1/2 cup granulated sugar
- 1/4 cup light brown sugar packed
- 4 large egg yolks
- 4 ounces semisweet chocolate chopped
- 3/4 cup beer stout
- 1/4 cup unsweetened cocoa powder
- 1 teaspoon baking powder
- 1/2 teaspoon baking soda
- 1/4 teaspoon fine sea salt
- 4 ounces unsalted butter at room temperature
- 1/2 cup light brown sugar packed
- 1/3 cup granulated sugar
- 1 large egg
- 1 teaspoon vanilla extract
- 3/4 cup beer stout, divided
- 1 1/4 cups whole milk
- 2 cups all-purpose flour
- crushed pretzels about 1/2 cup, for rolling

Nutrition:

1. Calories: 580 calories
2. Carbohydrate: 71 grams
3. Cholesterol: 180 milligrams

4. Fat: 30 grams
5. Fiber: 3 grams
6. Protein: 8 grams
7. SaturatedFat: 18 grams
8. Sodium: 360 milligrams
9. Sugar: 41 grams

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