

Chocolate-cinnamon gelato with toffee bits

MAKES ABOUT 3 CUPS *Cornstarch, not eggs, makes this gelato thick and creamy. If you're really rushed, stir a little ground cinnamon and toffee bits into purchased chocolate gelato or ice cream.*

- ½ cup sugar
- 2 tablespoons cornstarch
- 1¼ teaspoons ground cinnamon
- Pinch of salt
- 2 cups whole milk, divided
- 5 ounces bittersweet or semisweet chocolate, finely chopped
- ½ cup chilled heavy whipping cream
- ⅓ cup coarsely crushed toffee candy (such as Skor, Heath, or Almond Roca)

WHISK first 4 ingredients in saucepan until blended. Gradually whisk in remaining 1¾ cups milk, whisking until cornstarch thickens. Reduce heat until mixture thickens, about 6 minutes. Reduce heat 1 minute longer, whisking from heat; add chocolate and toffee bits, whisking until melted and incorporated.

TRANSFER gelato base to bowl and stir in cream. Place bowl over ice water and cool, stirring occasionally.

PROCESS gelato base in ice cream maker according to manufacturer's instructions, stirring last minute of churning. Transfer to container and cover. Freeze at least 3 hours.

Ice cream basics Custard—the egg and milk (and/or cream) mixture that serves as the base of most ice creams and gelatos—must be stirred constantly as it cooks over low heat to prevent the egg yolks from curdling into scrambled eggs. Use a heat-resistant silicone spatula or wooden spoon to scrape the bottom and sides of the saucepan as the custard cooks. In order to get a smooth and creamy texture, be sure to cook the custard until it thickens to the consistency of heavy whipping cream or a thin gravy.