



Long Livo

Lemon Blueberry Cheesecake Ice Cream

20 min

Prep time

Easy

Difficulty

20 min

Total time

American

Cuisine

6

Servings

Dessert

Course

Ingredients

Ice Cream Base

- ☐ 2 cups heavy cream
- ☐ 1 cup whole milk
- ☐ 3/4 cup honey or sugar
- ☐ 1 tablespoon fresh lemon zest
- ☐ 1/4 cup freshly squeezed lemon juice
- ☐ 1 teaspoon vanilla extract
- ☐ 8 oz cream cheese, softened

Blueberry Swirl

- ☐ 1 cup blueberries (fresh or frozen)
- ☐ 2 tablespoons sugar
- ☐ 1 teaspoon lemon juice

Optional Topping

- ☐ Crumbled graham crackers
- ☐ Extra fresh blueberries
- ☐ A pinch of lemon zest

Instructions

- 1** In a saucepan, combine heavy cream, milk, and honey; heat gently until the honey dissolves, then remove from heat.
- 2** Whisk in lemon zest, lemon juice, vanilla, and softened cream cheese until the mixture is silky and smooth.
- 3** Cool the base in the refrigerator for about 30 minutes, then pour into a shallow pan to begin the freeze-and-stir process.
- 4** Meanwhile, make the blueberry swirl: simmer blueberries with sugar and a splash of lemon juice until soft, then blend slightly and cool.
- 5** Every 30 minutes, stir the semi-frozen base with a fork, creating a creamy texture; after the third stir, fold in the blueberry swirl gently, then continue stirring until fully frozen.

Nutrition per serving

310 kcal

Calories

5 g

Protein

24 g

Carbs

22 g

Fat

Tips & notes

- For extra cheesecake pockets, add small dollops of softened cream cheese before the final freeze.
- If the mixture freezes too hard, let it sit at room temperature for a few minutes before scooping.
- A light drizzle of honey over the finished ice cream adds a glossy finish.