

Choco Fever Dream

Lemon Blueberry Cheesecake Ice Cream

20 min Prep time	**20 min** Total time	**6** Servings
Easy Difficulty	**American** Cuisine	**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	5 g	24 g	22 g
Calories	Protein	Carbs	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.