

# Apple Pie Ice Cream

## Ingredients:

### For the mix-in:

- 2 Apples, grated
- 1 Tb butter
- 1 tsp Cinnamon
- Caramel Sauce (see recipe below)

### For the Ice cream:

- 1 tsp Cinnamon
  - 2 cups Cream
  - 1 cup Milk
  - 1 tbsp Vanilla extract
  - Pinch of salt
  - 1/2 cup powdered sugar
  - ¼ cup Brown sugar
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- Put the butter in a skillet over medium heat and, once melted, add the grated apple. Cook until soft. Add 1 tsp cinnamon. Spread on a metal cookie sheet and put it in the freezer to cool.
  - Put powdered sugar, brown sugar, salt, cinnamon, cream, milk, and vanilla extract in a large bowl and mix until the sugar is dissolved.
  - Pour it into an ice cream maker.
  - Peel the apples and grate them.
  - Then when the ice cream is ready, put ½ into a container. Drizzle 3 Tb of caramel over it. Spoon ½ of the apples on top. Put the other ½ of the ice cream in the container and top with 3 Tb more caramel and the rest of the apples.
  - Freeze for 2 hours or until ready to serve.
  - Serve with extra caramel on top if desired.

### Caramel sauce (from Serious Eats):

- 4 ounces water
- 1-1/4 c sugar
- 1/2 teaspoon Diamond Crystal kosher salt; for table salt, use half as much by volume or use the same weight
- 1 C heavy cream

- 1 teaspoon vanilla extract
- In a 3-quart stainless steel pan, combine water, sugar, and salt over medium heat. Stir with a fork until syrup comes to a boil, about 4 minutes, then simmer without stirring until syrup is honey-colored, roughly 6 minutes, shaking and swirling as needed to ensure even caramelization. Continue cooking until syrup is light to medium amber, a minute more. Immediately add cream and reduce heat to medium-low.
- Stirring constantly with a heat-resistant spatula to knock back the foam, simmer until caramel registers 225°F (107°C) on a digital thermometer, about 3 minutes. Transfer to a heat-resistant container, stir in vanilla extract and cool to room temperature. Refrigerate up to 1 month in an airtight container.