

# KEY-LIME SURPRISE



## INGREDIENTS

### For the base:

- 2 1/4 cups milk
- 1 cup heavy whipping cream
- 3/4 cup white sugar
- 2 teaspoons vanilla extract
- 1 teaspoon key-lime juice

### For the topping:

- gram crackers

### For the swirl:

- 1/4 cup butter (softened)
- 3/4 teaspoons key lime zest
- 1/2 teaspoon vanilla extract
- 1 pinch of salt
- 1 1/2 tablespoons lime juice
- about 1 1/4 cups powdered sugar
- 2-3 drops green food coloring

## DIRECTIONS:

1. Stir milk cream and sugar in a saucepan over low heat until sugar has dissolved and a small ring of foam has appeared around the edge
2. Transfer cream mixture to a pourable container such as a large measuring cup. Stir in vanilla extract and lime juice, and chill mix thoroughly, for at least 2 hours.
3. Pour cold ice cream mix into an ice cream maker, turn on the machine, and churn according to the manufacturer's directions.
4. When ice cream is softly frozen, serve immediately or place a piece of plastic wrap directly on the ice cream and place in the freezer to ripen, 2 to 3 hours.
5. In a separate bowl Beat first 4 ingredients and for the frosting at medium speed with an electric mixer until creamy.
6. Gradually add powdered sugar alternately with Key lime juice, 1 Tbsp. at a time, and 1 Tbsp. milk, beating at low speed until blended and smooth after each addition. then add in your food coloring.
7. once ice cream is done, add in the swirl to the ice cream, try not to fully combine it so you can still see the pattern
8. In a plastic bag crush up some gram crackers and sprinkle them on top
9. Enjoy with family and friends!

