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RECIPE BY MISS THRUSH & MRS. PEREZ'S 2ND GRADERS PARKDALE - EAST AURORA, NY

Ingredients:

- 2 cups heavy cream
- 2 cups whole milk
- 3/4 cup of cane sugar
- 1 tablespoon of vanilla bean paste
- 1/2 cup of caramel sauce
- 12 chopped Reese's Cups
- Pinch of salt

Directions:

- In a medium bowl, combine the heavy cream, whole milk, sugar, vanilla bean paste, and salt. Stir until the sugar dissolves.
- Add in the caramel sauce and Reese's cups
- about 20-30 minutes, or until the ice cream is thick and creamy. Pour the chilled mixture into an ice cream maker and churn according to the manufacturer's instructions, typically for
- Transfer the ice cream to an airtight container and freeze for at least 2 hours
- Serve as a sundae with additional toppings, if desired!

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