

Apple Caramel Crunch Ice Cream

Ingredients:

Ice Cream Base:

- 6 Cups Heavy Cream
- 4 ½ Cups Half and Half
- 2 ¼ Cups Sugar
- 1 ½ Tablespoons Vanilla

We layered our ingredients in a loaf pan:

- Vanilla ice cream
- Apple Cinnamon Filling (recipe below)
- Caramel sauce
- Crushed cinnamon graham crackers

Directions:

1. Combine Ice Cream Base ingredients in an ice cream maker canister that has been in the freezer (be sure the canister is not more than $\frac{3}{4}$ full - we checked with water first!)
2. Stir well until sugar is dissolved
3. Attach canister to ice cream machine motor (be sure you have the dasher attached)
4. Pack ice and rock salt around canister in layers
5. Churn for 30 minutes or until desired soft serve consistency is achieved
6. Place canister in freezer to allow ice cream to set
7. Layer ingredients in loaf pan, cover, and return to freezer
8. Scoop and enjoy! Additional apple filling, caramel sauce, or graham cracker crumbs may be used as additional toppings, if desired

Apple Cinnamon Filling

Ingredients:

- 3 apples, peeled, cored, and finely chopped
- 3 Tablespoons butter
- 6 Tablespoons brown sugar
- 3 teaspoons cinnamon

Directions:

1. Over medium heat, melt butter and then add brown sugar and cinnamon
2. Add the chopped apples and cook over low heat until sauce thickens and apples soften
3. Cool completely - use as layer with vanilla ice cream, caramel, and crushed graham crackers as desired
4. Enjoy - any extra filling can then be used as an additional topping if desired!

Notes:

While we considered making homemade caramel sauce, we ended up purchasing pre-made caramel sauce for our recipe.

