



## **Butterscotch Roasted Apple Ice Cream**

2 cups coarse chopped peeled apples  
1 Tablespoon granulated sugar  
1/2 teaspoon ground cinnamon  
2 cups heavy cream  
1 teaspoon vanilla extract  
1 (13 oz.) can Dulce de Leche, chilled (see Cook's note)  
1 cup unsweetened applesauce  
1/2 teaspoon ground cinnamon  
1/4 cup butterscotch or caramel syrup or as desired  
Garnish: Salted chopped peanuts as desired  
Serve in: Sugar or Waffle Cones

Preheat oven to 375 degrees F. Line shallow baking pan with foil; lightly grease foil.

In a medium bowl, toss apples with sugar and cinnamon. Place apples evenly on foil wrapped baking pan. Bake in preheated 375 degree oven for 10 minutes or tender. Remove from oven; set baked apples aside.

In mixing bowl, whip cream until begins to thicken; add vanilla extract; whip until soft peaks form; slowly spoon in chilled Dulce de Leche; whip to form high peaks. Fold in

applesauce and 1/2 teaspoon cinnamon. Fold in reserved roasted apples. Spread evenly into 6 cup freezer container; drizzle 1/4 cup butterscotch or caramel syrup as desired over ice cream and swirl into ice cream. Smooth top; place lid on container; place in freezer overnight or until frozen.

To serve: let ice cream soften slightly to dipping texture. Serve scoops in cones; garnish with drizzles of butterscotch or caramel topping and sprinkle with salted chopped peanuts.

Serves: about 12

**Cook's Note:** This ice cream doesn't need a special ice cream maker. Dulce de Leche is a sweetened caramel-like condensed milk that can be found in most supermarkets' condensed milk section. Do not use evaporated milk in place of condensed milk for this recipe. The serving size will depend on the cone size used.

**About this Recipe:** The interesting butterscotch flavor is created by the use of apples with caramelized condensed milk. Drizzle with additional butterscotch or caramel topping as desired. The salted peanuts enhance the sweet flavor with a salty edge. This ice cream is very rich and pairs well with baked apple pie. The best part is that it uses a regular mixer and doesn't need a special ice cream maker for its preparation.