

## Apple Cider Ice Cream with Apple Cider Caramel Swirl

<http://userealbutter.com/2014/11/09/apple-cider-ice-cream-apple-cider-caramel-swirl-recipe/>

*apple cider ice cream modified from [The Farmers Cow](#)*

### apple cider ice cream

4 cups apple cider  
2 cups heavy cream  
1 cup whole milk  
3/4 cup granulated sugar  
pinch salt  
1 vanilla bean  
6 egg yolks  
1 tsp vanilla extract  
1 cup apple cider caramel sauce (recipe below)

### apple cider caramel sauce

2 cups apple cider  
1 cup heavy cream  
3/4 cup granulated sugar  
1/2 tsp cinnamon  
1/4 tsp nutmeg  
1/4 tsp cloves  
1/2 tsp sea salt  
2 tsps vanilla extract

**Make the apple cider ice cream:** Heat the 4 cups of apple cider in a medium saucepan on high heat. Bring it to a boil and let it boil down to 1/2 cup in volume, stirring occasionally. This took me about 40 minutes, but keep an eye on it so it doesn't burn. While the cider boils, heat 1 cup of heavy cream, 1 cup whole milk, 3/4 cup granulated sugar, and a pinch of salt in another medium saucepan over medium heat. Stir to dissolve the sugar. Cut the vanilla bean open lengthwise with a sharp knife and scrape the seeds out. When the cream mixture just starts to boil, add the vanilla bean and seeds, cover the pan with a lid and turn off the heat. Let the cream mixture steep for 30 minutes.

Stir the reduced cider (it should be gooey when cooled) into the hot cream until dissolved. Place the egg yolks in a medium bowl and slowly ladle some of the hot cream into the yolks while whisking to prevent the yolks from cooking. Repeat until you have whisked in half of the hot cream. Pour the cream-egg mixture back into the saucepan with the rest of the cream mixture. Set the saucepan over medium heat while stirring constantly, making sure to scrape the bottom of the pan. When the custard thickens enough to coat the back of a spoon, remove it from the heat and strain it through a fine-mesh sieve into a large bowl. Stir in the remaining cup of heavy cream

and 1 teaspoon of vanilla extract. Keep the vanilla bean in the custard. Chill the custard completely.

**Make the apple cider caramel sauce:** Heat the 2 cups of apple cider in a medium saucepan on high heat. Bring it to a boil and let it reduce to 1/4 cup in volume, stirring occasionally. This took me 30 minutes (but again, like with the ice cream, keep an eye on it to avoid burning). Meanwhile, heat the cream in a small saucepan until just boiling. Cover with a lid and turn off the heat. Pour the sugar into a medium saucepan and set on medium heat. It will take a few minutes, but eventually the sugar will begin to melt. Gently swirl it around to help the dry granules melt. When the sugar is completely melted and begins to turn a dark amber (you choose how dark you want it, but dark amber is the baseline – darker will have a more burnt and complex flavor), stir in the hot cream. The cream will bubble up and sputter, but just keep stirring it in. Every time I make caramel like this, there are hard bits of caramelized sugar stuck to the bottom of the pan. The trick is to set the cream/caramel mixture over low heat and give it a stir from time to time until everything dissolves and the caramel thickens. It works. Really. Just be patient. When the caramelized sugar is completely dissolved, stir in the apple cider reduction, spices, salt, and vanilla extract. Makes 1 1/4 cups.

**Assemble the ice cream:** Remove the vanilla bean from the custard. Churn the chilled custard according to your ice cream machine manufacturer's instructions. In a tupperware or baking dish, layer a quarter of the soft ice cream. Drizzle 1/4 cup of the caramel sauce over the ice cream. Repeat until you have a final layer of caramel sauce. Freeze. If you prefer, you can just freeze the ice cream as is and then serve the sauce on the side. Makes 5-6 cups.