

Dulce de Leche Ice Cream



Level: Easy

Cooking Time: 10 minutes

Serves: 10

Refrigerator & Freezing Time: 9 hours

2 cups whole milk

1 cup heavy whipping cream

1 (16 oz.) jar good quality dulce de leche (see Notes)

$\frac{1}{8}$ tsp. vanilla extract



Optional toppings:

1 cup pecan halves, toasted and coarsely chopped (see Notes)

Fleur de Sel

In a medium saucepan, mix the whole milk and heavy whipping cream over medium heat. When mixture comes to a slow boil, turn off and remove from heat source. Add the dulce de leche and whisk until combined. Add vanilla extract and mix. Transfer to a bowl and let cool. Cover and chill in refrigerator for 5 hours.

Whisk the dulce de leche mixture before adding to the ice cream maker. Turn your ice cream maker on and pour the dulce de leche mixture into the freezer bowl (which has been placed in the freezer for at least 24 hours). Let mix until thickened, for about 25 minutes. Transfer the ice cream to an airtight container and freeze for 4 hours. Remove from the freezer about 10 minutes before serving. Top with toasted chopped pecans and a small sprinkle of Fleur de Sel, if desired.

Notes:

- I used La Salamandra Dulce de Leche.
- To toast pecans: Preheat oven to 350°. Lightly spray a baking sheet with non-stick cooking spray. Evenly space the pecan halves on the baking sheet. Bake for 5 minutes. Do not bake longer than 5 minutes. Let cool before chopping into coarse pieces.
- This recipe adapted from www.epicurious.com.

