

Heath Bar Ice Cream

1 cup whole milk
 $\frac{3}{4}$ cup granulated sugar
Pinch of salt
2 cups heavy cream
1 tablespoon pure vanilla extract
2 teaspoons pure caramel syrup
8 oz. Heath candy bits

In a medium bowl, use a whisk to combine the milk, sugar, and salt. Keep whisking until the sugar has completely dissolved. Stir in the heavy cream, vanilla, and caramel syrup. Cover and refrigerate for 3 hours or more.

Use your Cuisinart ice cream maker ([click here to see the one we use!](#)) to make the ice cream. Turn on the ice cream maker, carefully pour the mixture into the frozen ice cream bowl, and let it mix for 20 minutes until the ice cream is sufficiently thickened to a soft, creamy texture. Fold the Heath candy bits into the soft ice cream, then transfer the ice cream to a freezer safe container (with a lid) and allow it to continue to harden for another few hours.



This recipe was adapted from the Cuisinart Recipe Booklet and modified in the Scullery Kitchens.