



No-Churn Brown-Butter Apple Pie Ice Cream

Prep: 45 minutes plus freezing • Serves: 14

Apple Pie Filling

- 4 tablespoons unsalted butter (½ stick)
- 2 medium Red Delicious or Cripps Pink apples
- 2 teaspoons fresh lemon juice
- ½ cup granulated sugar
- ½ cup water
- 3 tablespoons cornstarch
- ¼ teaspoon ground cinnamon
- ⅛ teaspoon kosher salt
- 1 package (5.3 ounces) butter shortbread cookies, broken into small pieces

Ice Cream

- 2 cups half and half
- 2 cups heavy cream
- 1 cup granulated sugar
- 2½ teaspoons vanilla extract
- ¼ teaspoon ground cinnamon

1. Prepare Apple Pie Filling: Freeze 13 x 9-inch stainless steel, metal or glass dish at least 1 hour. In small skillet, cook butter over medium-low heat 4 minutes or just until it begins to brown, stirring frequently; transfer to small bowl.

2. Peel, core and cut apples into medium dice. In medium bowl, toss apples with lemon juice. In medium saucepot, whisk sugar, ¼ cup water, cornstarch, cinnamon and salt; heat to boiling over medium heat. Boil 2 minutes, stirring constantly; stir in brown butter and boil 1 minute. Add apples and return to a boil; reduce heat to low and cook 8 minutes or until apples are tender, stirring constantly. Remove from heat; stir in remaining ¼ cup water. Cool 30 minutes; cover and refrigerate.

3. Prepare Ice Cream: In large bowl, whisk half and half, cream, sugar, vanilla extract and cinnamon until sugar dissolves; pour into frozen pan and freeze 45 minutes or until edges and top of ice cream mixture begin to freeze.

4. Remove pan from freezer; place on dish towel on work surface. With mixer on low speed, beat ice cream mixture 2 minutes; freeze 45 minutes. Repeat 5 to 6 times or until ice cream mixture is creamy and frozen; if mixture is too hard to beat, refrigerate until consistency softens.

5. Once ice cream mixture is creamy and frozen (soft-serve consistency), fold in Apple Pie Filling and cookie pieces. Serve immediately or cover and freeze overnight for a firmer consistency. Makes about 7 cups.

*Approximate nutritional values per serving (½ cup):
357 Calories, 23g Fat (14g Saturated), 66mg Cholesterol,
88mg Sodium, 37g Carbohydrates, 1g Fiber, 3g Protein*