

Zucchini Bread Recipes

Salted Caramel Ice Cream in Ninja Creami

20 min Prep time	**10 min** Cook time	**30 min** Total time
4 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Base

- [ ] 2 cups heavy cream
- [ ] 1 cup whole milk
- [ ] 3/4 cup dark brown sugar
- [ ] 4 tbsp unsalted butter
- [ ] 1 tsp vanilla extract
- [ ] 1/2 tsp fine sea salt

Optional Mix-ins

- [ ] 1/4 cup toasted pecans, chopped
- [ ] Chocolate chips, to taste

Instructions

1. In a saucepan, combine the cream, milk, butter, and brown sugar. Warm over medium heat, stirring until the sugar fully dissolves and the butter melts.



2. Allow the mixture to simmer gently for 5 minutes, stirring occasionally. It should thicken slightly and develop a deep amber color.



3. Remove from heat, stir in the vanilla and sea salt, then let the caramel base cool to room temperature. For faster cooling, place the saucepan in an ice bath.



4. Pour the cooled mixture into the Ninja Creami container, secure the lid, and freeze for at least 24 hours.



5 After freezing, install the container in the Ninja Creami, select the “Gelato” function, and spin. If the texture is too crumbly, run a “Re-Spin” cycle.



6 Once spun, fold in optional mix-ins like toasted pecans or chocolate chips. Scoop into bowls and enjoy.



Nutrition per serving

310 kcal	3 g	28 g	22 g
Calories	Protein	Carbs	Fat

Tips & notes

- For an extra caramel ribbon, drizzle warm caramel over the ice cream just before serving.
- If the ice cream feels icy, run an additional short spin to smooth it out.
- A pinch more sea salt can be added after the final spin for a brighter flavor.