

Easy Homemade Caramel Apple Ice Cream Recipe for Fall & Beyond

Whether it's the peak of summer or the crisp days of fall,



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25 min

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INGREDIENTS

- 2 cups heavy cream
- 1 cup whole milk
- $\frac{3}{4}$ cup sugar
- 1 teaspoon vanilla extract
- $\frac{1}{8}$ teaspoon salt
- 1 cup apples, peeled and diced (about 1 medium apple)
- $\frac{1}{8}$ cup caramel sauce (homemade or store-bought)

Ingredient Swaps and Notes:

Milk options: You can use half-and-half instead of whole milk for a richer texture.

Apple type: Granny Smith adds tartness, Honeycrisp offers sweetness.

Caramel: Use homemade if you want to elevate the flavor even more.

Extra mix-ins: Add crushed graham crackers or chopped nuts for texture.

Directions:

1. Mix the Base:
2. Add Apples & Caramel:
3. Churn the Ice Cream:
4. Freeze Until Firm:
5. Serve and Enjoy:

Tips for Success:

Chill the base before churning for faster, smoother results.

Cut apples small to ensure they stay tender and don't freeze too hard.

Use a ribbon technique when adding caramel for stunning swirls.

Serving Suggestions & Pairings:

In a waffle cone for crunch.

With a drizzle of warm caramel sauce on top.

Alongside hot chocolate cookie cups for a hot-and-cold combo.

As a topping for warm apple crisp or pumpkin delight.

Storage Tips:

Freezer shelf life: Store in an airtight container for up to 2 weeks for best texture.

Avoid ice crystals: Press parchment paper against the surface before sealing.

More Recipes You'll Love:

These Caramel Apple Pie Cookies are a chewy-crisp treat that echoes this ice cream's flavor.

This Easy Ice Cream Sandwich Cake is another frozen favorite that feeds a crowd.

This Brownie Batter Dip is a party-ready chocolate fix.

Final Thoughts:

DIRECTIONS

1. **Mix the Base:** In a mixing bowl, whisk together the heavy cream, whole milk, sugar, vanilla extract, and salt until the sugar is completely dissolved.
2. **Add Apples & Caramel:** Gently fold in the diced apples and caramel sauce. You can swirl the caramel through or fully mix it in, depending on your swirl preference.
3. **Churn the Ice Cream:** Pour the mixture into your ice cream maker and churn according to the manufacturer's instructions. This usually takes 20-25 minutes.
4. **Freeze Until Firm:** Transfer the churned ice cream into a lidded container. Freeze for at least 4 hours or until firm.
5. **Serve and Enjoy:** Scoop and serve in cones, bowls, or even between cookies for a festive ice cream sandwich!
6. **Tips for Success:** Chill the base before churning for faster, smoother results.
7. **Cut apples small to ensure they stay tender and don't freeze too hard.**
8. **Use a ribbon technique when adding caramel for stunning swirls.**
9. **Serving Suggestions & Pairings:** Serve this indulgent treat:
10. **In a waffle cone for crunch.**
11. **With a drizzle of warm caramel sauce on top.**
12. **Alongside hot chocolate cookie cups for a hot-and-cold combo.**
13. **As a topping for warm apple crisp or pumpkin delight.**
14. **Storage Tips:** Freezer shelf life: Store in an airtight container for up to 2 weeks for best texture.

15. Avoid ice crystals: Press parchment paper against the surface before sealing.
16. More Recipes You'll Love: Craving more no-bake or cool desserts? Check these out:
17. These : Caramel Apple Pie Cookies are a chewy-crisp treat that echoes this ice cream's flavor.
18. This : Easy Ice Cream Sandwich Cake is another frozen favorite that feeds a crowd.
19. This : Brownie Batter Dip is a party-ready chocolate fix.
20. Final Thoughts: Caramel Apple Ice Cream combines the comfort of fall with the refreshment of summer in the creamiest way. It's a recipe that's as fun to make as it is to eat-ideal for everything from casual family nights to seasonal celebrations.
21. Tried this recipe? I'd love to hear your twist! Leave a comment or tag us on social @ChefManiac.

SWAPS & NOTES

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TIPS FOR SUCCESS

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