

## Homemade Salted Caramel Ice Cream - Creamy, Sweet, and Irresistible

Homemade Salted Caramel Ice Cream - Creamy, Sweet, and Perfectly Salty



**TIME**  
**25 min**

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**ChefManiac**

### INGREDIENTS

- 2 cups heavy cream
- 1 cup whole milk
- $\frac{3}{4}$  cup caramel sauce (homemade or high-quality store-bought)
- 1 tsp vanilla extract
- $\frac{1}{2}$  tsp sea salt

### DIRECTIONS

- 1.** Make the Base: In a large bowl, whisk together the heavy cream, milk, caramel sauce, vanilla extract, and sea salt until fully combined.
- 2.** Churn: Pour the mixture into your ice cream maker and churn for about 25 minutes, or according to your machine's instructions, until it reaches soft-serve consistency.
- 3.** Freeze: Transfer the churned ice cream to a lidded container and freeze for at least 4 hours to firm up.
- 4.** Serve: Scoop into bowls or cones and sprinkle with flaky sea salt just before serving for that perfect contrast.

### SWAPS & NOTES

**& Variations Use Homemade Caramel :** For a deeper, more complex flavor, make your own caramel sauce.

**Add Swirls :** Gently fold in extra caramel sauce after churning for ribbons of gooey caramel.

**Mix-Ins :** Crushed pretzels, chocolate chunks, or roasted pecans take it to the next level.

**More recipes:** [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/homemade-salted-caramel-ice-cream-creamy-sweet-and-irresistible/>