



A TASTEFUL PLACE
AT THE DALLAS ARBORETUM

RECIPE

Hero Vegetable: **Apples**

Apple Pie Ice Cream

Ingredients:

2 lbs apples (about 4 medium apples), diced
2 cups dark brown sugar
3 Tbs cornstarch
2 Tbs cinnamon
1 tsp vanilla
½ tsp ground cloves
½ tsp ground nutmeg
1 pie crust, baked
4 cups heavy cream
15 oz sweetened condensed milk

Directions:

In a mixing bowl combine the brown sugar, cinnamon, nutmeg, cloves, and cornstarch, mixing so there are no lumps. Toss in the diced apples mixing until the well incorporated. Heat the apple mixture over low medium heat for about 10 minutes. The apples will get nice and juicy then thicken. Stir in the vanilla. Allow to cool completely. Break the pie crust into large pieces, set aside.

Place the heavy cream in an electric mixer. Beat at medium speed for about 5 minutes until soft ribbons form. Fold in the apple mixture and pie crust pieces. Place in a freezer safe container and freeze at least 4 hours to overnight.

*You can adjust the amount of sugar according to what type of apples you're using. I used gala apples for this recipe.