

Toffee Apple & Honeycomb Ice Cream



Mrs Darlington's

SIGNATURE RECIPE SERIES

This no-churn ice cream will keep in the freezer for three months, so it's a great make ahead dessert.

Mrs Darlington



Serves: 8

Preparation Time: 10 minutes plus freezing

Freezing Time: 6+ Hours

Ingredients:

600ml / 20 fl oz double cream

1 x 397g tin of sweetened condensed milk

1 Jar of Mrs Darlington's Toffee Apple Curd

4 x 40g Cadbury Crunchie Bars

Instructions:

- ◆ Line a 900g (2lb) loaf tin with cling film, leaving some hanging over the edges.
- ◆ Add approximately 4 teaspoons of Toffee Apple Curd to the bottom of the loaf tin.
- ◆ Whip the cream in a large bowl until soft peaks.
- ◆ Fold the condensed milk into the cream until all combined.
- ◆ Chop 3 of the crunchie bars into small pieces and stir through the cream mixture.
- ◆ Gently swirl through the rest of the Toffee Apple Curd, leaving about two teaspoons for decorating the top.
- ◆ Pour the cream mixture into the prepared tin and decorate with the remaining chopped crunchie bar and Toffee Apple Curd.
- ◆ Cover with cling film and pop in the freezer for a minimum of 6 hours or overnight if possible.

Mrs Darlington's top tip "Don't forget to take out of the freezer 10 minutes before serving, so you can slice and enjoy".