

Salted Honey Raspberry Ice Cream



Recipe by Julia

Course: Dessert Cuisine: American Difficulty: Easy

Servings 4 servings **Prep time** 15 minutes **Calories** 287.75 kcal

Freeze Time 5-6 Hours

Sweet notes of raspberry honey, dashes of flaky salt, bites of fresh raspberries, and swirled with chunks of white chocolate covered pecans.

INGREDIENTS

- **Recommended Equipment**
- **Plastic Container**
- **For the Salted Honey Ice Cream**
- 1 Cup Heavy Whipping Cream
- 3 Tbsp **Local Hive™ Honey's Washington Raspberry varietal**
- 1/2 tsp Vanilla Extract
- 1/4 tsp **Flaky Salt**
- **For the White Chocolate Pecan Chunks**
- 1 Tbsp **Local Hive™ Honey's Washington Raspberry varietal**
- 1 Tbsp **Pecans**
- 1 Tbsp **White Chocolate Chips**
- **For the Raspberry Swirl**

- 1 Tbsp fresh Raspberries
 - 1 Tbsp White Chocolate Chips
 - 1/2 tsp **Local Hive™ Honey's Washington Raspberry varietal**
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DIRECTIONS

- **For the Salted Honey Ice Cream**
- In a bowl combine the heavy whipping cream and **Local Hive™ Honey's Washington Raspberry varietal**. Use a whisk and whisk together the heavy cream and honey until completely smooth.
- Whisk in the vanilla extract and **flaky salt**.
- Pour the salted honey ice cream base into a **plastic container**.
- **For the White Chocolate Pecan Chunks**
- Chop up the pecans into chunks.
- Add the chopped **pecans** and honey to a small sauce pan, over medium low heat. Stir the pecans until the honey starts to bubble. Reduce the heat to medium low and continue to stir the honey and pecans for a minute.
- Remove the honey coated pecans from the heat and transfer them into a bowl. Add in the white chocolate chips, and stir them until they're completely melted in.
- Break up the white chocolate pecan chunks and add them into the ice cream base.
- **For the Raspberry Swirled Ice Cream**
- Add the **white chocolate chips** to a microwave safe bowl. Microwave them in 30 second increments until melted.
- Add in the raspberries and honey. Use a fork to mash together the white chocolate, raspberries, and honey until they form a sauce.
- Add drops of the raspberry sauce into the ice cream mixture, and swirl it in.
- Place the ice cream mixture in the freezer, with the lid off, and freeze the ice cream for at least five hours or until it's completely frozen.
- Once frozen, sprinkle a little flaky salt on top.
- Scoop and enjoy!