
Ingredients :

- 1 cup whole milk, well chilled
- ½ cup honey, warmed in microwave for 15 seconds
- 2 cups heavy cream, well chilled
- 2 teaspoons pure vanilla extract
- 1/2 teaspoon salt

Directions :

- Mix the milk and honey together in a medium bowl until the honey is fully mixed in. (warming the honey helps!)
2. Stir in the cream, the vanilla and the salt.
 3. Take the freezer bowl out of the freezer and attach to the Kitchen Aid.
 4. Turn the machine on and THEN pour in the ice cream mixture. Allow to churn for about 20-25 minutes. The ice cream will be soft set.
 5. Transfer the ice cream into a different bowl to freeze for at least 2 hours to harden, or eat soft set! After transferring the ice cream, you can add stir-ins or flavorings, but this honey sweetened ice cream has just a delicate honey taste that is delicious all by itself.

Honey Sweetened Ice Cream

