

Apple Pie Ice Cream

Poetry & Pies

prep time: 40-45 minutes (includes making both fillings)

chill time: 1 hour

churn time: 30 minutes

freeze time: 4-8 hours

total time: 10 hours, 15 minutes

servings: about 9 (½ cup servings)



Ingredients

- 3 large egg yolks, room temperature
- ⅔ cup (133g) sugar
- ¾ cup (170g) whole milk
- 1 tablespoon (13g) [pure vanilla extract](#)
- pinch sea salt
- 1 teaspoon (2g) [ground cinnamon](#)
- 1 ½ cups (360g) heavy whipping cream, cold
- ice cream maker, prepped per directions (optional—see no-churn option at the bottom)*
- 1 to 1 ½ cups [apple pie filling](#)
- one unbaked graham cracker crust ([regular](#) or [cinnamon honey](#))

Instructions

1. Follow your ice cream maker's directions to prepare it for use, which could include placing the bowl in the freezer for up to 24 hours*.
2. It's recommended to make the apple pie filling ahead of time, but you could also make it while the custard chills. You can use store bought apple pie filling, but chop any large pieces of apple so it's scoopable. Store the apple pie filling in the fridge until ready to use.

3. Whisk the egg yolks and sugar in a medium mixing bowl. Whisk until lighter and frothy, 2-3 minutes. At first it may seem thick and clumpy, but keep going until the sugar melts and it becomes lighter in color and frothy. Set aside.
4. Combine the whole milk, vanilla, cinnamon, and a pinch of sea salt in a medium saucepan over medium heat, stirring frequently, until it begins to steam and small bubbles begin to form along the edge of the pan.
5. Temper the milk into the eggs by very, very slowly streaming the milk into the eggs while whisking the eggs very quickly. Be sure to whisk constantly and quickly as you do this to avoid scrambling the eggs.
6. Once all of the milk has been added to the eggs, scrape the mixture back into the saucepan and cook, stirring constantly with a rubber spatula (be sure to get to the edges and corners), until the mixture has thickened enough to coat the back of a spoon. It should feel thicker as you stir, as well, similar to instant pudding before it's chilled.
7. Remove from stove and pour back into the bowl the eggs were in. Stir for a couple of minutes to cool slightly, then add the heavy cream to stop the cooking process.
8. Cover well and refrigerate until cool, about 1 hour.
9. While the custard chills, you can make the graham cracker crumbles (or make ahead and store well-sealed on the counter). Prep the crust "dough" according to directions. Once mixed, squeeze into crumbles about the size of peas. Place on a rimmed baking sheet and bake at 350F/175C for 5-10 minutes, until browned slightly. Let cool completely.
10. Once the custard is cooled, follow your manufacturer's directions to churn the ice cream. Don't overmix. It should just start looking like ice cream when you stop the mixer.
11. Once the ice cream is finished, pour about $\frac{1}{3}$ into a [9x5 loaf pan](#) or an [ice cream container](#). Dollop about $\frac{1}{3}$ of the apple pie filling and $\frac{1}{3}$ of the graham cracker crumbles onto the ice cream. Swirl slightly with a knife. Repeat this process two more times, until all ice cream is layered with desired amount of apple pie filling

and graham cracker crumbles. Cover well and freeze for at least 4 hours, ideally overnight. You may need to let it sit on the counter for 5 minutes before scooping.

Enjoy!

Store leftovers in an airtight container. Ice cream should last at least 1-2 months, but this can vary depending on your freezer and how well-sealed it is.

**If you do not have an ice cream maker, you can make this a no-churn ice cream. Follow the directions up to step 7, but do not add the heavy cream to custard. When the custard is cooled, Place the heavy whipping cream in the bowl of a stand mixer fitted with the whisk attachment (or use a large mixing bowl and a handheld mixer). Beat on medium until frothy then increase speed to high until stiff peaks just begin to form (the mixture will turn matte in appearance—watch carefully and stop your mixer when this just begins to happen). Fold $\frac{1}{3}$ of the whipped cream into the chocolate custard until fully combined, then continue with the next $\frac{1}{3}$ of the whipped cream, followed by the final $\frac{1}{3}$ until all whipped cream is mixed in. Layer with other ingredients and freeze as directed.*