

Blueberry-Honeycomb No-Churn Ice Cream

Ingredients

- 1 cup fresh blueberries
- 2 tablespoons Acacia honey, or your favorite honey
- 1 ½ teaspoons fresh lemon juice
- 2 cups heavy cream
- 2 teaspoons vanilla extract
- ¼ teaspoon salt
- 1 (14-ounce) can sweetened condensed milk
- 1 (5.6-ounce) raw honeycomb, cut into small bite-size pieces

Directions

Make the Blueberry Swirl: Combine the blueberries, honey and lemon juice in a small saucepan over medium heat. Simmer for 6 minutes or until the blueberries burst and the juice thickens. Set aside to cool completely.

Make the Vanilla Ice Cream Base: Combine the heavy cream, vanilla and salt in a large bowl. Beat with an electric mixer until stiff peaks form. Fold in the sweetened condensed milk.

Layer the Ice Cream: Spoon half of the vanilla ice cream base into a large loaf pan (10-inch is ideal). Top with half of the cooled blueberry mixture and half of the honeycomb pieces. Repeat the layers again. Use a long skewer or chopstick to swirl the blueberry and honeycomb into the vanilla base.

Freeze the Ice Cream: Cover the pan tightly and transfer to the freezer. Freeze 8 hours or until the ice cream is firm

Yield: Serves 8