

## **Garden Fresh Apricot Ice Cream**

by Angie Ouellette-Tower

<https://www.godsgrowinggarden.com/>

3/4 cup milk

1 1/2 cups heavy whipping cream

2/3 cup sugar

1 teaspoon vanilla extract

1 half-pint/jelly jar of Apricot Sauce/Syrup (click [HERE](#) to get that [RECIPE](#))  
dash of sea salt or kosher salt

In a large mixing bowl combine the cream, milk, sugar, vanilla and salt. Whisk until the sugar is dissolved (do not whip - just whisk gently). Then stir in the apricot syrup/sauce. Stir until the apricot sauce is dispersed throughout the liquid.

Chill the apricot mixture in the fridge for about 1 hour. Remove from the fridge & add to your ice cream maker (see picture below) (follow the manufacturer's instructions).

Remove from the ice cream maker.

**Serve immediately. Place the remaining ice cream in  
the freezer and  
ENJOY!!!**