

Choco Fever Dream

Ninja Creami Salted Caramel Ice Cream

15 min Prep time	**15 min** Total time	**4** Servings
Easy Difficulty	**American** Cuisine	**Dessert** Course

Ingredients

Ice Cream Base

- [ ] 2 cups heavy cream
- [ ] 1 cup whole milk
- [ ] 3/4 cup granulated sugar
- [ ] 2 tsp vanilla extract
- [ ] 1/2 tsp flaky sea salt

Caramel Swirl

- [ ] 1/2 cup caramel sauce (store-bought or homemade)
- [ ] 1 tbsp unsalted butter, melted

Instructions

1. In a saucepan, combine heavy cream, whole milk, and sugar. Warm over low heat, stirring until the sugar dissolves completely; do not boil.
2. Remove from heat, stir in vanilla extract and sea salt, then let the mixture cool to room temperature.
3. Once cooled, whisk in the melted butter and caramel sauce, creating gentle ribbons. Pour the mixture into the Ninja Creami pint container, securing the lid, and freeze for at least 24 hours.
4. Run the Ninja Creami on the "Ice Cream" setting. After the cycle, use a spoon to gently swirl in additional caramel ribbons if desired.
5. Let the ice cream rest for 2–3 minutes before scooping. Serve in bowls, and enjoy the silky, salty-sweet harmony.

Nutrition per serving

340 kcal	4 g	32 g	22 g
Calories	Protein	Carbs	Fat

Tips & notes

- For an extra buttery note, add a tablespoon of browned butter to the base before freezing.
- If you prefer a deeper caramel flavor, slightly reduce the caramel sauce with a splash of heavy cream before mixing.
- Store the finished ice cream in a shallow container for quicker softening.