

Plate Dream

Copycat Cake Batter Ice Cream

20 min Prep time	**10 min** Cook time	**30 min** Total time
4 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Base

- [ ] 2 cups heavy cream
- [ ] 1 cup whole milk
- [ ] 1/2 cup brown sugar
- [ ] 1 tsp vanilla extract
- [ ] 2 tbsp unsalted butter, melted
- [ ] 1/4 tsp salt

Instructions

1. In a saucepan, combine milk, brown sugar, and salt; heat over medium until sugar dissolves, about 3-4 minutes.
2. Stir in melted butter and vanilla, then remove from heat and let the mixture cool to room temperature.
3. Whisk in the heavy cream until fully incorporated. If you have a churn, pour the base in and freeze according to the manufacturer's instructions.
4. If using the freezer method, transfer the mixture to a shallow metal pan, freeze, and stir vigorously every 30 minutes for 2-3 hours until smooth.
5. Once firm, scoop into bowls, garnish with a tiny pinch of sea salt or a drizzle of melted butter, and enjoy.

Nutrition per serving

280 kcal	3 g	22 g	18 g
Calories	Protein	Carbs	Fat

Tips & notes

- The butter can be browned for extra depth—just watch it closely.
- For a lighter version, replace half of the cream with milk, but texture will be less rich.
- Add a splash of sweet cream for a silkier mouthfeel.