

Recipe for Macadamia Brittle Ice Cream

This recipe is sweet and salty, creamy and quick. And I'm not ashamed to say it relies on store-bought vanilla ice cream. If you, on the other hand, would like to make your own vanilla ice cream and then fold in the brittle, by all means, be my guest. For a wonderful twist and a recipe for homemade pecan brittle ice cream, visit Charmian Christie's blog, Christie's Corner.

Nonstick spray

1 cup unsalted macadamia nuts

2 tablespoons light corn syrup

1 tablespoon sugar

3/4 teaspoon kosher salt

1-1/2 pints premium vanilla ice cream, softened slightly

Preheat oven to 325 degrees. Line a small baking sheet with aluminum foil, and coat liberally with cooking spray.

Combine the nuts, corn syrup, sugar, and salt in a medium bowl and stir well. Scrape onto prepared sheet and spread into a single layer. Bake about 18 minutes, stirring halfway through, until nuts are deep golden brown. (Mixture will look slightly creamy.) Watch carefully so nuts do not burn.

Remove from the oven. Let cool completely on the foil, about 10 minutes, until the brittle hardens. Roughly chop.

Stir three-quarters of the brittle into the ice cream. Serve the remaining on top. Serve immediately.