

AB's Leatherwood honey and Macadamia nut Icecream



Sure to be a family favourite.
Quick and easy to make with
the unique flavour of
Leatherwood honey.

PREP TIME: 25 MIN

CHILL TIME: 6-8 HOURS

INGREDIENTS

- 2 cups chopped macadamia nuts
- 2 cups heavy cream
- 2 tablespoons Leatherwood honey
- 2/3 cup sweetened condensed milk

DIRECTIONS

1. Preheat oven to 200 degrees
2. Spread nuts on a baking tray lined with baking paper and toast until golden brown for 8-10 minutes. Remove from oven and let cool completely.
3. Put the cream in a large bowl and beat with electric mixer on high speed until stiff peaks form.
4. Using a rubber spatula, gently fold in honey, condensed milk and nuts.
5. Transfer to suitable container with a lid and freeze until completely solid, 6-8 hours.

