



EASY NO-CHURN ICE CREAM:

PREP TIME: 10 MINS

CHILL TIME: 4 HOURS

TOTAL TIME 4 HOURS 10 MINS

MAKES ABOUT 10 SERVINGS

2 CUPS HEAVY CREAM

14 OZ SWEETENED CONDENSED MILK

1 TSP VANILLA EXTRACT

VARIOUS MIX IN INGREDIENTS FOR INDIVIDUAL FLAVORS

1. IN A LARGE BOWL, USE A HAND MIXER OR A STAND MIXER OR WHISK TO WHIP THE CREAM UNTIL STIFF PEAKS OCCUR, BE CAREFUL NOT TO OVER WHIP. THE CREAM WILL BE DONE WHEN YOU PULL THE BEATERS OUT AND THE CREAM STANDS AT ATTENTION
2. IN ANOTHER LARGE BOWL, WHISK THE VANILLA INTO THE SWEETENED CONDENSED MILK. GENTLY FOLD IN THE WHIPPED CREAM WITH A SPATULA, SLOWLY INCORPORATING THE TWO MIXTURES TOGETHER SO IT STAYS LIGHT AND AERATED
3. IF MAKING INDIVIDUAL FLAVORS, SCOOP THE CREAM MIXTURE INTO SMALLER BOWLS AND GENTLY FOLD IN YOUR DESIRED MIX-INS, OR IF MAKING JUST ONE FLAVOR, MIX THE INGREDIENTS DIRECTLY INTO THE CREAM MIXTURE.
4. TRANSFER THE MIXTURE TO AN INSULATED TUB OR PAPER CONTAINERS AND FREEZE FOR 4-6 HOURS.

TIPS FOR MAKING NO-CHURN ICE CREAM:

GET THE RIGHT INGREDIENTS. BECAUSE THIS HOMEMADE ICE CREAM RECIPE REQUIRES SO FEW INGREDIENTS, IT'S IMPORTANT THAT YOU BUY EXACTLY WHAT'S LISTED IN THE RECIPE. DON'T TRY TO SUBSTITUTE LOWER FAT OR LOWER SUGAR ALTERNATIVES OTHERWISE YOUR ICE CREAM WON'T TURN OUT RIGHT.

LASTLY, BE SURE TO CHOP UP YOUR MIX-INS. LARGER NUTS, CHOCOLATE CHIPS, M&M'S, AND SUCH BECOME ROCK HARD WHEN FROZEN, SO IT HELPS IF THEY'RE CHOPPED UP FIRST.

GET CREATIVE AND HAVE FUN!

