



Basic No-Churn Ice Cream

ACTIVE TIME: 30 MINUTES

FREEZE TIME: 6 HOURS

DIRECTIONS:

1. Make the sauce.
2. In a medium to large bowl, stir together the sweetened condensed milk and vanilla. Set aside.
3. In the bowl of a stand mixer with whisk attachment (or using a handheld mixer) beat the cream on high until stiff peaks form, about 3 minutes. About halfway through, add the sugar.
4. With a rubber spatula, gently fold the whipped cream into the condensed milk mixture. Stir in the add-ins and about half of the sauce.
5. Pour ice cream mixture into loaf pan or container. With a knife, swirl the remaining sauce into the ice cream to create a marbling effect (if desired).
6. Cover with plastic wrap and freeze until firm, about 6 hours.

INGREDIENTS

1 14-OZ CAN SWEETENED
CONDENSED MILK

½ C SAUCE TO FLAVOR
(LIKE CHOCOLATE,
RASPBERRY,
CARAMEL, ETC.)

½ TSP VANILLA

2 C COLD HEAVY CREAM

2 TSP SUGAR

1-2 C ADD-INS

(LIKE CHOCOLATE CHIPS,
CHOPPED CANDY BARS,
FRUIT, ETC.)

