

# 2-INGREDIENT HOMEMADE ICE CREAM



20 mins  
PREP TIME



6 hours  
FREEZE TIME



2  
PINTS



## INGREDIENTS

2 cups (16 fl oz/450 ml) heavy whipping cream, cold  
14 oz (1 can/ 400 ml) sweetened condensed milk, cold  
1 teaspoon vanilla extract



## INSTRUCTIONS

- 1 Using a stand mixer fitted with a whisk attachment (or an electric hand mixer), whip the cold cream on medium/high speed until soft peaks form, around 2 minutes.
- 2 Turn off the machine and pour the cold condensed milk into the whipped cream.
- 3 Turn the speed up to high and whisk until the mixture is thick and stiff peaks form, about 2 more minutes.
- 4 Turn off the machine and stir in vanilla extract.





Now you can make any flavor of Ice-cream you like by stirring in any of these mix'ns :

- Crushed cookies
- M&M's
- Marshmallow fluff
- Lemon curd
- Chopped chocolate
- Chopped Summer berries
- Caramel sauce
- Fruit jam
- Peanut butter
- Nutella
- Chopped nuts

Once you finish creating your flavors, transfer your ice cream mixture to an airtight container and freeze for a minimum of 6 hours or overnight before eating. Keep stored in the freezer for up to 6 weeks.

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## BOLD BAKER TIPS

-  Make sure the cream and condensed milk are really cold before you start this recipe.
-  Use any freezable containers to freeze your ice-cream.
-  Mix and match! Make your own customized flavors for friends and family.
-  Create an ice-cream for friends and let them mix in their own favorite mix'ns.

