

2-INGREDIENT HOMEMADE ICE CREAM



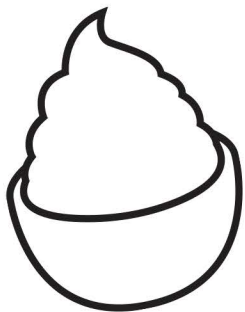
20 mins
PREP TIME



6 hours
FREEZE TIME

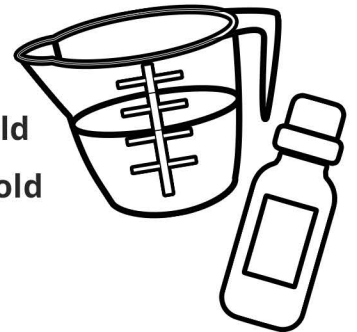


2
PINTS



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.

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.

