

2 INGREDIENT ICE CREAM

adapted from biggerbolderbaking.com

PREP TIME: 10 minutes

YIELDS: 3 quarts

FREEZE TIME: at least 6 hours, overnight is best

INGREDIENTS:

- 2 cups heavy whipping cream, cold
- 1 can (14 oz.) sweetened condensed milk, **cold**
- 1 teaspoon vanilla extract (optional)
- Any additional add ins that you would like such as: cocoa powder for chocolate ice cream, flavored extracts, cookies like Oreos, candy, cereal, fruit. Be creative!

SUPPLIES:

Stand mixer with whisk attachment or hand mixer, freezer safe containers to store ice cream (we use Ziploc or Glad reusable ones)

INSTRUCTIONS:

IMPORTANT NOTE - Sweetened condensed milk must be COLD, so place in refrigerator the day before, or at least a few hours before making the recipe.

- Using a hand or stand mixer fitted with a whisk attachment, whip the cold cream on medium/high speed until soft peaks form. This will take about 3 minutes. You are looking for just thickened cream at this point that is not too firm.
- Turn off the machine and pour the cold condensed milk into the whipped cream.
- Turn the speed up to high and whisk until the mixture is thick and stiff peaks form. That means they will hold their shape and will be firmer than before. Take care not to over whip at this stage or your cream will curdle. Turn off the machine and stir in vanilla extract (optional).



- Now you can add in any desired flavors or toppings. We separate our ice cream base into 2, so that we can make 2 different flavors. Cookies and cream on the left, and chocolate on the right.

- 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.

