



Vanilla No-Churn Ice Cream

This is going to be one of those recipes that I forever keep in my back pocket because it's STUPID EASY and yields great results. I took this to a pool party and it was the perfect end to a summer day. I decided to pour about 2 cups of the ice cream mixture into a separate container, pouring in a little bit at a time so I could layer it repeatedly with rainbow sprinkles. Toddler treat secured—my daughter was delighted to have a special container all to herself. Thanks to Ellen and Lisa for sharing the recipe with us! - Kathleen.

Makes 8 servings

Prep: 10 to 15 minutes

Freeze time: 6 hours

2 1/2 cups cold heavy cream

1 can (14 ounces) sweetened condensed milk

1 tablespoon vanilla extract or paste

1. In a large bowl using a handheld mixer or in a stand mixer with whip attachment, whip the cream on medium-high until it forms soft peaks, about 1 to 2 minutes.

2. Add the can of sweetened condensed milk and vanilla and beat until stiff peaks form, about 1 minute longer.

3. Pour into a 9-inch loaf pan, cover with plastic wrap or foil, and freeze until firm, at least 6 hours.

4. Pull the pan from the freezer 30 minutes before you want to start scooping.

For coffee ice cream: Add 2 tablespoons instant espresso powder and 2 to 4 tablespoons Kahlua along with the sweetened condensed milk.

For cinnamon ice cream: Infuse the cream with cinnamon by simmering a couple cinnamon sticks in the cream, turn off heat. Chill the cream overnight, remove the cinnamon sticks, and whip. Or add 1/2 teaspoon ground cinnamon along with the sweetened condensed milk and vanilla.

