

# No Churn Ice Cream

1 ½ cups heavy whipping cream  
¾ cup sweetened condensed milk  
3 Tablespoons light corn syrup  
3 Tablespoons whole milk  
2 tablespoons sugar  
1 teaspoon vanilla extract  
¼ teaspoon salt

## Extra mixins

¼ cup of sauce ( Fudge, Peanut Butter, Caramel)  
¼ cup M&Ms or ¼ cup chopped reese cups  
⅓ cup chopped cookies (Oreos, Chips ahoy, Vanilla Wafers)

1. Gather all ingredients before you do any steps
2. Get out a blender, you will be using the milkshake or highest setting.
3. Pour whipping cream into the blender, secure the lid and blend for 20 seconds, then take off the lid and scrape down the sides. Put the lid back on and blend for an additional 10 to 15 seconds until the cream has reached the stiff peak stage.
4. Add the sweetened condensed milk, corn syrup, milk, sugar, salt, and vanilla extract to the blender. Mix up with a large plastic spatula before blending. Then blend again. This should take about 20 additional seconds. Do not over mix at this point.
5. Pour cream mixture into a loaf pan. Make sure it is level.
6. Drizzle the ¼ cup of sauce over the ice cream, then sprinkle the toppings over top of the sauce.
7. With a metal fork fold the toppings and the sauce into the ice cream.  
**DO NOT OVER MIX OR YOU WILL LOSE YOUR LIGHT CONSISTENCY.** 5 or 6 swirls is all you need.
8. Cover the top of the loaf pan with plastic wrap making sure the plastic is in direct contact with the ice cream.
9. Label your ice cream and bring it to me to be stored in the freezer until tomorrow.

