

No Churn Apple Pie Ice Cream

Serves: 12 Print

Ingredients:

- 1 can (14 oz) sweetened condensed milk
- 2 tsp vanilla bean paste
- ½ tsp apple pie spice
- Salt, to taste
- 2 cups heavy cream
- 3 mini apple pies, diced (I use Walmart mini pies)

Directions:

1. In a large mixing bowl, whisk condensed milk, vanilla bean paste, apple pie spice, and a pinch of salt until fully combined and smooth. Set aside.
2. Pour heavy cream into the bowl of a stand mixer fitted with the whisk attachment. Whip cream on medium high speed until stiff peaks form (about 1 ½- 2 minutes). Alternately, you can whip the cream in a chilled glass bowl with a hand mixer for about 6-7 minutes.
3. Mix about a cup of whipped cream into the condensed milk mix. Stir to combine and lighten up the mix. Gently fold in the remaining whipped cream until it is fully incorporated. Add the diced pies, and gently fold in until fully combined.
4. Transfer ice cream mix to a 9x5 freezer safe loaf pan. Cover, and freeze for 6 hours.
5. If freezing longer than 6 hours, thaw on the counter for 15 mins before serving. Enjoy!

Recipe notes:

*I love to serve this in little cookie sundaes. I put a scoop of ice cream on a store bought snickerdoodle, then drizzle it with sea salt caramel. So good! It's also phenomenal with a drizzle of peanut butter, too. And, of course, it's delish all on its own.