

## No-Churn Ice Cream

Last Updated Tuesday, 22 February 2022 06:08

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*No need for an ice cream machine to stay cool this summer.*

Makes about 4 cups (960g)

### **Ingredients:**

One 396g can condensed milk

1 Tbsp vanilla essence

1 vanilla bean, seeds scraped (optional)

¼ tsp salt

57g cream cheese, at room temperature

2 cups (480g) fresh cream

### **Method:**

In a large bowl, whisk together the condensed milk, vanilla, vanilla bean seeds, if using, and salt until completely combined.

In the bowl of a stand mixer fitted with a whisk, beat the cream cheese on medium speed until smooth. Turn the mixer to low speed and add the cream in a slow, steady stream, mixing until combined. Increase the speed to medium-high and whisk until stiff peaks form, 3 to 4 minutes.

Add half of the whipped cream mixture to the condensed milk mixture and whisk until completely combined. Using a rubber spatula, gently fold in the remaining whipped cream mixture until no streaks remain.

Pour into a container and freeze until firm, 6 hours, or up to 1 week.

### Variations

- Coffee No-Churn Ice Cream – Add ½ cup (120g) of room-temperature brewed espresso or strong coffee and ½ tsp of ground espresso to the sweetened condensed milk mixture.

- Chocolate No-Churn Ice Cream—Melt 226g of dark chocolate. Pour 142g of the chocolate onto a sheet pan lined with parchment and freeze until firm, 10 to 15 minutes. Add the remaining 85g of melted chocolate to the sweetened condensed milk mixture. Chop the cold chocolate into bite-size pieces and add it to the finished ice cream mixture before pouring it into the loaf pan.

- Raspberry Ripple No-Churn Ice Cream—Bring 2 cups of raspberries (fresh or frozen), 1/3 cup (65g) of granulated sugar, and a pinch of salt to a simmer in a medium saucepan over medium-high heat. Cook, stirring and pressing down on the berries occasionally until they have released their juices, about 5 minutes. Strain the berry mixture through a fine-mesh sieve, pressing on the solids to extract as much juice as possible. Discard the solids. Let the juice cool to room temperature, then place in the refrigerator to chill. Make the no-churn ice cream as

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directed above. Pour half of the ice cream mixture into the container then dollop half of the raspberry juice over the ice cream. Use the tip of a butter knife to swirl the juice into the ice cream. Pour the remaining ice cream on top, then dollop with the remaining raspberry juice, swirling it again with the butter knife. Freeze as directed above.