

NO CHURN ICE CREAM

2 CUPS HEAVY CREAM

VANILLA TO TASTE

14 OZ. CAN SWEETENED CONDENSED MILK

½ CUP SOUR CREAM

ADD INS

VANILLA: 1 TEASPOON VANILLA EXTRACT OR THE BEANS FROM ONE VANILLA POD.

CHOCOLATE: 1 CUP DUTCH COCOA POWDER, 1 TSP VANILLA EXTRACT, PINCH OF SALT.

STRAWBERRY: 1-2 CUPS CHOPPED STRAWBERRIES (FRESH OR FROZEN), 1 TSP VANILLA EXTRACT.

COOKIES AND CREAM: 20 CRUMBLED OREOS

MINT CHOCOLATE CHIP: 2 CUPS SEMI-SWEET MINI CHOCOLATE CHIPS, 1 TSP PEPPERMINT EXT., 2-3 DROPS GREEN FOOD COLORING (OPTIONAL).

PROCEDURE:

1. BEAT THE HEAVY WHIPPING CREAM, SOUR CREAM AND SWEETENED CONDENSED MILK IN A MEDIUM SIZED BOWL UNTIL THICK. ABOUT 3-4 MINUTES.
2. SELECT ADD-INS AND STIR INTO BASE
3. COVER WITH PLASTIC WRAP OR LID AND PLACE IN THE FREEZER FOR A MINIMUM OF 4 HOURS.
4. TAKE OUT OF FREEZER 10 MINUTES BEFORE SERVING TO MAKE SCOOPING EASIER. SERVE IN BOWLS OR WAFFLE CONES!

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