

# NO-CHURN VANILLA ICE CREAM

- 1 SWEETENED CONDENSED MILK**
- 2 TSPS VANILLA**
- PINCH SALT**
- 500 ML WHIPPING CREAM**
- EXTRAS: CHOCOLATE CHIPS OR CHUNKS**
- NUTS**
- CRUSHED CANDY**
- CRUSHED COOKIE PIECES**
- CHOCOLATE SYRUP**

## **PROCEDURE:**

1. FOR THE ICE CREAM: WHISK TOGETHER THE CONDENSED MILK, VANILLA AND SALT IN A LARGE BOWL. SET ASIDE.
2. WHIP THE CREAM WITH A MIXER ON MEDIUM HIGH SPEED UNTIL FIRM PEAKS FORM; ABOUT 2 MINUTES.
3. FOLD ABOUT 1 CUP OF THE WHIPPED CREAM INTO THE CONDENSED MILK MIXTURE WITH A RUBBER SPATULA UNTIL COMBINED, THEN FOLD THE LIGHTENED MIXTURE INTO THE WHIPPED CREAM UNTIL WELL BLENDED.
4. POUR INTO A CHILLED 9 BY 5 BY 3 INCH METAL LOAF PAN AND FREEZE, COVERED, UNTIL THICK AND CREAMY, LIKE SOFT SERVE, ABOUT 2 HOURS.
5. SWIRL IN ANY DESIRED MIX IN WITH A SPOON.
6. CONTINUE TO FREEZE, COVERED, UNTIL SOLID AND SCOOPABLE, ABOUT 3 HOURS MORE.

**AGRICULTURE EXPO 2024**