

Vanilla No Churn Easy Ice Cream Recipe

yield: 1.5 quarts prep time: 5 minutes additional time: 6 hours

total time: 6 hours 5 minutes

Seriously one of the easiest, and most delicious, vanilla ice cream recipes ever. And you don't even need an ice cream maker.

Ingredients

- 2 cups heavy (or heavy whipping) cream, very cold straight from the refrigerator
- 1 14-ounce can sweetened condensed milk
- 1 tablespoon vanilla extract

Instructions

1. Whip the cream with a mixer or whisk until stiff peaks form. This is easier with cream straight from the refrigerator. Be careful to not whip too long or you'll end up with butter.
2. Once the cream is whipped, pour in the sweetened condensed milk and vanilla extract. Gently fold the ingredients into the cream until well combined. You want to keep that creamy light and airy texture so this is not a time to take out your frustrations.
3. Pour into a 1.5 to 2-quart freezer safe container with lid and freeze for at least 6 hours or overnight before serving. The longer it freezes, the harder the ice cream will get. The ice cream is so creamy it doesn't need to sit out before scooping in my experience, though this will ultimately depend on how cold your freezer is.

Notes

For a pristine white vanilla ice cream, use a clear vanilla extract. If you like the look of vanilla seeds in your ice cream, add the caviar of one vanilla bean.