

No-Churn Strawberry Ice Cream - Only 4 Ingredients!

What makes this recipe so special is its



TIME
10 min

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INGREDIENTS

- 2 cups fresh strawberries, chopped ?
- 1 cup heavy cream
- $\frac{1}{2}$ cup sweetened condensed milk
- 1 tsp vanilla extract

DIRECTIONS

- 1. Blend the Strawberries:** Add chopped strawberries to a blender or food processor. Blend until completely smooth. Optional: Strain through a sieve to remove seeds for a smoother texture.
- 2. Combine with Sweetened Condensed Milk:** In a large bowl, mix the strawberry puree with condensed milk and vanilla extract. Stir until fully combined.
- 3. Whip the Cream:** In a separate bowl, whip the heavy cream until stiff peaks form. This is what gives your ice cream its airy, scoopable texture.
- 4. Fold Everything Together:** Gently fold the whipped cream into the strawberry mixture. Take care not to deflate the cream too much—you want to keep that light, fluffy texture.
- 5. Freeze:** Pour the mixture into a freezer-safe container. Cover and freeze for at least 4 hours, or until firm.
- 6. Scoop and Enjoy:** Let sit at room temperature for 5-10 minutes before scooping. Serve in cones, cups, or with your favorite toppings!

TIPS FOR SUCCESS

Use ripe strawberries for the best flavor and natural sweetness.

Whip the cream well for maximum volume and creaminess.

Stir in diced strawberries before freezing.

Add a swirl of strawberry jam or a handful of white chocolate chips for variation.

