

## Soda + Cream = Summer Magic: Easy Homemade Dr. Pepper Ice Cream

Dr. Pepper Ice Cream ?? - Sweet, Creamy, and Totally Unexpected



**TIME**  
**60 min**

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**ChefManiac**

### INGREDIENTS

- 1 (14 oz) can sweetened condensed milk
- 2 cups heavy whipping cream, chilled
- 1 teaspoon vanilla extract
- 1 cup Dr. Pepper soda, flat (see tips below)
- Chocolate chips
- Crushed peanuts
- Caramel sauce

### DIRECTIONS

- 1.** Whip the cream: In a large bowl, beat the chilled heavy whipping cream until stiff peaks form. This gives the ice cream its airy, scoopable texture.
- 2.** Mix the base: In a separate bowl, whisk together the sweetened condensed milk, vanilla extract, and flat Dr. Pepper until fully combined.
- 3.** Fold together: Gently fold the soda mixture into the whipped cream. Be careful not to deflate it too much!
- 4.** Add mix-ins (optional): Stir in chocolate chips, crushed peanuts, or a swirl of caramel for extra fun.
- 5.** Freeze: Pour the mixture into a freezer-safe container, cover, and freeze for at least 6 hours or until firm.
- 6.** Scoop and serve: Let sit at room temperature for 5 minutes before scooping. Enjoy as-is or top with whipped cream and a cherry for float shop vibes.

### TIPS FOR SUCCESS

Chill everything : Cold cream and ingredients help it whip up faster and hold air better.

Don't skip the folding : This step keeps the texture light and scoopable.

Add a swirl : For that soda-float feeling, swirl in a ribbon of caramel or chocolate syrup before freezing.

**More recipes:** [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/soda-cream-summer-magic-easy-homemade-dr-pepper-ice-cream/>