

## Strawberry Marshmallow Cream Ice Cream - Sweet, Creamy, and Homemade

Strawberry Marshmallow Cream Ice Cream - A Berry Sweet Frozen Treat



**TIME**  
**30 min**

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**ChefManiac**

### INGREDIENTS

- 2 cups heavy cream
- 1 cup whole milk
- $\frac{3}{4}$  cup granulated sugar
- 1 teaspoon vanilla extract
- 1 cup fresh strawberries, pureed
- $\frac{1}{8}$  cup marshmallow cream
- 2 tablespoons honey (optional, for added sweetness)

How to Make Strawberry Marshmallow Cream Ice Cream:

1 Blend the Base:

2 Churn:

3 Freeze:

4 Serve:

Tips for Best Results:

Use ripe strawberries for the brightest flavor and color.

Strain the puree if you prefer a smoother texture.

Don't over-churn-stop when it reaches a thick milkshake consistency before freezing.

Add a few drops of strawberry extract for a more intense flavor.

Serving Suggestions & Pairings:

Scoop it into waffle cones or cookie bowls

Pair it with Easy Ice Cream Sandwich Cake

Serve it alongside a slice of No-Bake Oreo Cream

Pie

Top it with Rainbow Sprinkle Cookies for a dessert

kids (and grown-ups) will adore

Pair with a tall glass of Blueberry Lemonade to double up on summer vibes

Storage Tips:

Store in an airtight container in the coldest part of your freezer.

To scoop more easily, let it sit at room temp for 5 minutes before serving.

Enjoy within 2 weeks for peak flavor and texture.

More Frozen & Fun Desserts You'll Love:

No-Bake Oreo Cream Pie

Easy Ice Cream Sandwich Cake

Edible Cookie Dough

Final Thoughts:

## DIRECTIONS

1. **Blend the Base:** In a large bowl, whisk together the heavy cream, whole milk, sugar, vanilla, strawberry puree, marshmallow cream, and honey (if using). Mix until smooth and fully combined.
2. **Churn:** Pour the mixture into your ice cream maker and churn for 25-30 minutes until thick and creamy.
3. **Freeze:** Transfer the churned ice cream to a freezer-safe container. Cover and freeze for at least 4 hours, or until firm.
4. **Serve:** Scoop and enjoy! Top with extra strawberries, a swirl of marshmallow cream, or even sprinkles for fun.
5. **Tips for Best Results:** Use ripe strawberries for the brightest flavor and color.
6. Strain the puree if you prefer a smoother texture.
7. Don't over-churn-stop when it reaches a thick milkshake consistency before freezing.
8. Add a few drops of strawberry extract for a more intense flavor.
9. **Serving Suggestions & Pairings:** This ice cream is delicious solo, but you can also:
10. Scoop it into waffle cones or cookie bowls
11. Pair it with : Easy Ice Cream Sandwich Cake
12. Serve it alongside a slice of : No-Bake Oreo Cream Pie
13. Top it with : Rainbow Sprinkle Cookies for a dessert kids (and grown-ups) will adore
14. Pair with a tall glass of : Blueberry Lemonade to double up on summer vibes
15. **Storage Tips:** Store in an airtight container in the

coldest part of your freezer.

16. To scoop more easily, let it sit at room temp for 5 minutes before serving.
17. Enjoy within 2 weeks for peak flavor and texture.
18. More Frozen & Fun Desserts You'll Love: No-Bake Oreo Cream Pie
19. Easy : Ice Cream Sandwich Cake
20. Edible : Cookie Dough
21. Final Thoughts: This Strawberry Marshmallow Cream Ice Cream is fruity, creamy, and full of joy in every bite. It's easy enough to make with the kids, but elegant enough to serve at a summer dinner party. With real berries, rich cream, and that dreamy marshmallow finish, it's a recipe you'll find yourself coming back to all season long.
22. Tried it? Tag @chefmaniac and show off your sweet creation! ???

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Original recipe: <https://chefmaniac.com/strawberry-marshmallow-cream-ice-cream-sweet-creamy-and-homemade/>