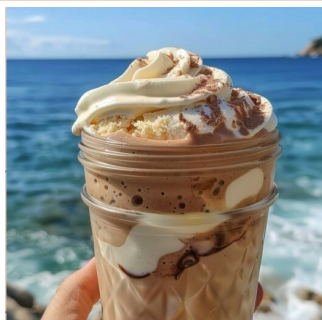


## Mason Jar Ice Cream: Creamy, Customizable, and So Easy!

To make your own delightful Mason Jar Ice Cream, you'll need just a few basic ingredients:



**TIME**  
**5 min**

**PRINT**  
**Recipe Card**

**SAVE**  
**PDF**

**SOURCE**  
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### INGREDIENTS

- 1 cup heavy whipping cream
- 3 tablespoons granulated sugar
- 1 teaspoon vanilla extract
- Pinch of salt
- 2 tablespoons strawberry jam (for strawberry flavor)
- 2 tablespoons baking cocoa (for chocolate flavor)

### DIRECTIONS

1. Gather your jar: Grab a clean, wide-mouth pint-sized mason jar. The wide mouth makes it easier to add ingredients and scoop out your finished ice cream.
2. Add ingredients: Pour the heavy whipping cream, granulated sugar, vanilla extract, and a pinch of salt into the mason jar. Now, add your chosen flavoring - either strawberry jam for a fruity treat or baking cocoa for a chocolatey delight.
3. Seal it tight: Secure the metal lid tightly onto the mason jar. Make sure it's really on there; you don't want any creamy explosions while shaking! Avoid using plastic lids for this step as they might not seal as well under pressure.
4. Shake it up! Now for the fun part: shake the jar vigorously for about 5 minutes. You'll feel the mixture thicken as you go. Keep shaking until it reaches a consistency similar to whipped cream - thick and airy.
5. Freeze: Pop the sealed jar directly into your freezer. For the best, scoopable texture, let it freeze for at least 4 hours. Leaving it overnight is even better for a firmer, more traditional ice cream consistency.
6. Enjoy! Once frozen, take your homemade Mason Jar Ice Cream out of the freezer. You can enjoy it straight from the jar for a no-fuss treat, or scoop it into a bowl. Don't forget to add your favorite toppings like whipped cream, a drizzle of chocolate sauce, fresh fruit, or cherries!

### SWAPS & NOTES

Heavy Whipping Cream: This is non-negotiable for that creamy texture!

Don't try to substitute with half-and-half or milk.

Sweetener: While granulated sugar is classic, you could experiment with maple syrup or honey for a different flavor profile, though the texture might be slightly different.

Adjust to your sweetness preference!

## TIPS FOR SUCCESS

**Cold Ingredients:** Start with very cold heavy cream.

This helps it whip up faster and more efficiently.

**Proper Seal:** Double-check that your lid is on super tight before you start shaking.

**Shake Vigorously:** Don't be shy with your shaking!

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

Original recipe: <https://chefmaniac.com/mason-jar-ice-cream-creamy-customizable-and-so-easy/>