

Easy No-Churn Homemade Ice Cream: No Machine Needed

They require minimal ingredients and equipment, making them accessible to everyone.



TIME
10 min

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INGREDIENTS

- 2 cups heavy cream
- 1 can (14 oz) sweetened condensed milk
- 1 teaspoon vanilla extract
- Pinch of salt

DIRECTIONS

1. In a large mixing bowl, whip the heavy cream until stiff peaks form.
2. In a separate bowl, mix together the sweetened condensed milk, vanilla extract, and salt.
3. Gently fold the condensed milk mixture into the whipped cream until well combined.
4. Pour the mixture into a loaf pan or a freezer-safe container and cover with plastic wrap.
5. Freeze for at least 6 hours or overnight.
6. Scoop and enjoy your homemade ice cream!
7. Pro tip: For a smoother texture, you can strain the condensed milk mixture before folding it into the whipped cream.

TIPS FOR SUCCESS

For best results, make sure your heavy cream is cold before whipping it.

Be careful not to overwhip the cream, as it can turn into butter.

Feel free to experiment with different flavors and mix-ins, such as chocolate chips, fruit purees, or cookie crumbles.

If you want a more intense flavor, you can add a few drops of food coloring to the mixture.

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

Original recipe: <https://chefmaniac.com/easy-no-churn-homemade-ice-cream-no-machine-needed/>