

No-Churn Butterbeer Ice Cream for Creamy, Buttery, Caramel Delight

How I Make Magical Butterbeer Ice Cream That Tastes Straight Out of the Wizarding World



TIME
15 min

PRINT
Recipe Card

SAVE
PDF

SOURCE
ChefManiac

INGREDIENTS

2 cups heavy whipping cream
1 (14 oz) can sweetened condensed milk
1 teaspoon vanilla extract
1/4 cup butterscotch sauce (store-bought or homemade)
1/4 cup caramel sauce
Optional: extra butterscotch or caramel for drizzling
Optional toppings: crushed butterscotch candies or toffee bits

DIRECTIONS

- 1. Whip the Cream:** Start by whipping the heavy cream with a hand mixer or stand mixer until stiff peaks form. This is what gives the ice cream its light and airy texture without a machine.
- 2. Mix the Base:** In a separate bowl, whisk together the sweetened condensed milk, vanilla extract, butterscotch sauce, and caramel sauce. It's thick, sweet, and smells like straight-up dessert heaven.
- 3. Combine and Fold:** Gently fold the whipped cream into the sweetened condensed milk mixture using a spatula. I don't stir too hard - I want to keep as much of that airy texture as possible.
- 4. Layer and Swirl (Optional but Fun):** I pour half the mixture into a freezer-safe loaf pan, drizzle with more butterscotch or caramel, then repeat with the remaining ice cream mixture. I use a butter knife to swirl the sauces through the cream for a pretty ripple effect.
- 5. Freeze Until Firm:** I cover the pan with foil or plastic wrap and freeze for at least 6 hours, or overnight for best results. Once it's firm, it's ready to scoop and enjoy.

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

Original recipe: <https://chefmaniac.com/no-churn-butterbeer-ice-cream-for-creamy-buttery-caramel-delight/>