

Make This 2-Ingredient Ice Cream That's Going Viral for a Reason

There are several reasons why this 2-ingredient ice cream recipe stands out from the crowd:



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10 min

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INGREDIENTS

- 2 cups of heavy whipping cream
- 1 can (14 ounces) of sweetened condensed milk

DIRECTIONS

- Whip the : Cream:** In a large mixing bowl, pour in the heavy whipping cream. Using an electric mixer, whip the cream on medium speed until soft peaks form. This usually takes about 3-5 minutes. Be careful not to over- whip, as you want a light and airy texture.
- Add the : Sweetened Condensed Milk:** Gently fold in the sweetened condensed milk into the whipped cream. Use a spatula to combine the two ingredients, ensuring you maintain the fluffy texture of the whipped cream.
- Flavor : It Up:** At this stage, you can add any flavorings or mix-ins you desire. For example, a teaspoon of vanilla extract or a handful of crushed cookies can elevate your ice cream to the next level.
- Freeze:** Pour the mixture into an airtight container and smooth the top with a spatula. Cover it tightly and place it in the freezer for at least 4-6 hours, or until it's firm.
- As a personal tip,** I like to let the ice cream sit at room temperature for a few minutes before scooping. This makes it easier to serve and enhances the creamy texture.

TIPS FOR SUCCESS

Experiment with Flavors: Try adding different extracts like almond or mint for a unique twist.

You can also mix in fresh fruit, chocolate chips, or nuts for added texture.

Make It Vegan: Substitute the heavy cream with coconut cream and use a dairy-free sweetened condensed milk for a delicious vegan version.

Layering Technique: For a fun presentation, layer the ice cream mixture with sauces like chocolate or caramel in the container before

freezing.

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Original recipe: <https://chefmaniac.com/make-this-2-ingredient-ice-cream-thats-going-viral-for-a-reason/>