

Zucchini Bread Recipes

Homemade Vanilla Ice Cream – No-Cook Recipe

10 min Prep time	**10 min** Total time	**4** Servings
Easy Difficulty	**American** Cuisine	**Dessert** Course

Ingredients

Base

- [ ] 2 cups heavy cream
- [ ] 1 cup whole milk
- [ ] ½ cup granulated sugar
- [ ] 2 tsp pure vanilla extract
- [ ] Pinch of salt

Optional Add-ins

- [ ] 1 tbsp honey (optional)
- [ ] Fresh berries for garnish

Instructions

1. In a large bowl, whisk together the milk, sugar, and pinch of salt until the sugar dissolves.



2. Add the heavy cream and vanilla extract, whisking gently until fully combined.



3. Cover the bowl with plastic wrap and place it in the freezer for 30 minutes.



4. After 30 minutes, remove and stir vigorously with a fork or whisk, breaking up any forming ice crystals.



5 Return to the freezer and repeat the stirring every 20-30 minutes for the next 30 minutes, until the mixture is thick and creamy.



6 Once the ice cream reaches a soft-serve consistency, transfer it to an airtight container, smooth the top, and freeze for an additional 15 minutes for a firmer texture.



7 Scoop into bowls, garnish with fresh berries or a drizzle of honey, and enjoy.



Nutrition per serving

280 kcal	3 g	22 g	20 g
Calories	Protein	Carbs	Fat

Tips & notes

- For the smoothest texture, chill the mixing bowl beforehand.
- If the mixture freezes too hard, let it sit at room temperature for a few minutes before scooping.
- You can experiment with a splash of vanilla overnight oats for extra creaminess.