

Zucchini Bread Recipes

Ninja Creami Vanilla Ice Cream Recipe

15 min Prep time	**15 min** Total time	**6** Servings
Easy Difficulty	**American** Cuisine	**Dessert** Course

Ingredients

Base

- [ ] 2 cups whole milk
- [ ] 1 cup heavy cream
- [ ] 3/4 cup granulated sugar
- [ ] 2 tsp pure vanilla extract
- [ ] 1 pinch salt
- [ ] 1 vanilla bean, split and seeds scraped (optional)

Instructions

1. In a medium bowl, whisk together milk, cream, sugar, salt, and vanilla extract until the sugar dissolves completely.



2. If using a vanilla bean, stir in the seeds and the pod for extra aroma; let the mixture sit for 5 minutes.



3. Pour the mixture into the Ninja Creami pint container, secure the lid, and place it in the freezer for at least 24 hours.



4. After freezing, insert the pint into the Ninja Creami, select the "Ice Cream" program, and let the machine churn until smooth.



5 If you desire a softer texture, run the "Gelato" or "Sorbet" spin for an additional 30 seconds.



6 Transfer the ice cream to a serving bowl, garnish with a vanilla bean slice or a sprig of mint, and enjoy immediately.



Nutrition per serving

210 kcal	3 g	22 g	12 g
Calories	Protein	Carbs	Fat

Tips & notes

- For an ultra-silky finish, strain the base through a fine-mesh sieve before freezing.
- If the ice cream appears slightly icy, add a splash of milk and re-spin.
- Feel free to swirl in a caramel ribbon after the first churn for a caramel-vanilla twist.