

# Delicious and Easy No-Churn Ice Cream

## Vanilla Ice Cream

Vanilla is the World's favorite ice cream flavor!

*Serves 8 | Prep. time 10 minutes | Freezing time 3 hours*

### **Ingredients**

- 1 (14-ounce) can sweetened condensed milk
- 1 vanilla pod, scraped
- 1 teaspoon pure vanilla extract
- 2 cups heavy cream

### **Directions**

1. In a large mixing bowl, combine the condensed milk, scraped vanilla from the pod, and vanilla extract.
2. In another bowl, whip the heavy cream until stiff peaks form.
3. Fold a scoop of the whipped cream into the condensed milk mixture, then transfer the sweetened condensed milk mixture into the remaining whipped cream and fold it in until it is creamy and delicious.
4. Spread the mixture in a Pyrex or stainless steel 8x8-inch pan.
5. Place the ice cream in the freezer for about 4 hours.
6. Remove the ice cream from the freezer and let it stand for 10 minutes.
7. Scoop out and serve.

### **Nutrition (per serving)**

Calories 265, Fat 15.4 g, carbs 27.8 g, sugar 27.1 g  
Protein 4.6 g, sodium 75 mg

# Cherry Ice Cream

This flavor is super refreshing and very simple to make. This one is without egg in the ice cream base, so you are going to love the simplicity of the way of preparing this ice cream recipe.

*Serves 4 | Prep. time 10 minutes | Freezing time 3 hours*

## **Ingredients**

- 1½ cups frozen cherries, pitted
- 1 (14 ounce) can sweetened condensed milk
- 2 cups heavy cream
- 1 teaspoon pure vanilla extract

## **Directions**

1. In a large mixing bowl mix the condensed milk, cherries, and vanilla extract.
2. In another bowl whip up the chilled heavy cream until stiff peaks.
3. Take a big scoop from the whipped cream and fold it in the condensed milk mixture.
4. Then, transfer the sweetened condensed milk mixture in the remaining whipped cream and fold in until creamy and delicious.
5. Pour the mixture in a Pyrex or stainless steel 9x13-inch pan.
6. If you like, at this point you can add cherries here and there in the ice cream base mixture.
7. Place the ice cream base in the freezer for about 3 hours.
8. Remove the ice cream from the freezer and let it stand for 10 minutes.
9. Scoop out and serve.

## **Nutrition (per serving)**

Calories 555, Fat 31.1 g, carbs 62.2g, sugar 59.4 g  
Protein 9.6 g, sodium 149 mg

# Chocolate and Hazelnut Ice Cream

You are going to be asked over and over again for this recipe! It's so rich and satisfying.

*Serves 12 | Prep. time 15 minutes | Freezing time 4 hours*

## **Ingredients**

- ½ cup cocoa powder
- ¼ cup chocolate hazelnut spread
- 1 (14-ounce) can sweetened condensed milk
- 1 teaspoon pure vanilla extract
- 2 cups heavy cream
- ½ cup roasted chopped hazelnuts

## **Directions**

1. In a large mixing bowl, combine the cocoa powder, hazelnut spread, condensed milk, and vanilla extract.
2. In another bowl, whip the heavy cream until stiff peaks form.
3. Fold a scoop of the whipped cream into the condensed milk mixture, then transfer the sweetened condensed milk mixture into the remaining whipped cream and fold it in until it is creamy and delicious.
4. Spread the mixture in a Pyrex or stainless steel 8x8-inch pan.
5. Place the ice cream in the freezer for about 2 hours.
6. Take out the ice cream and fold in the hazelnuts. Return the pan to the freezer and freeze for 2 more hours.
7. Remove the ice cream from the freezer and let it stand for 10 minutes.
8. Scoop out and serve.

## **Nutrition (per serving)**

Calories 375, Fat 24.8 g, carbs 35.3 g, sugar 31.4 g  
Protein 6.5 g, sodium 125.1 mg

# Caramel Sundae Sauce

This is a traditional sundae sauce that everyone makes for topping their ice cream. You will enjoy my twist on this delicious sauce.

*Serves 6 | Prep. time 10 minutes | Cooking time 10 minutes*

## **Ingredients**

- $\frac{3}{4}$  cup granulated sugar
- $\frac{1}{3}$  cup unsalted butter
- $\frac{1}{2}$  cup heavy cream
- Pinch of salt
- $\frac{1}{2}$  teaspoon almond extract

## **Directions**

1. In a saucepan over medium heat, melt the sugar until it is golden brown.
2. Immediately stir in the butter and heavy cream, and mix until smooth.
3. Season with a pinch of salt and almond extract.
4. Transfer the sauce to a jar or pitcher and serve it hot or cold.

## **Nutrition (per serving)**

Calories 253, Fat 17.5 g, carbs 25.6 g, sugar 25.5 g  
Protein 0.5 g, sodium 8.9 mg

# Perfect Waffle Cone

If you have an ice cream cone machine, but you haven't used it since you bought it, | think now is time to make this perfect ice cream cone recipe.

*Serves 8 | Prep. time 10 minutes | Cooking time 4-6 minutes*

## Ingredients

- 2 egg whites
- ½ cup granulated sugar
- 5 tablespoons butter, melted
- ⅓ cup heavy cream
- 1 teaspoon vanilla extract
- ⅔ cup all-purpose flour

## Directions

1. In a large mixing bowl, whisk the egg whites with the granulated sugar until frothy.
2. Stir in the butter, cream, vanilla extract, and flour.
3. Heat an ice cream cone waffle maker.
4. Pour ¼ cup of the batter in the machine and close the lid of the waffle maker.
5. Cook for 2–3 minutes, until golden.
6. Immediately, while the waffle is still hot, form the cone shape. Fold the upper part of the waffle over the form and press firmly at the tip to create a seal. Roll the waffle over slowly to form the cone.
7. Hold the waffle cone firmly in place, seam side down, until it is cool enough to maintain its own shape. This will take 30–40 seconds.
8. Serve with your favorite ice cream recipe.

## Nutrition (per serving)

Calories 172, Fat 9.2 g, carbs 20.7 g, sugar 12.7 g  
Protein 2.2 g, sodium 62 mg

\*\*\*These recipes and more can be found in Louise Davidson's *No-Churn Ice Cream Cookbook: Quick and Easy Homemade No-Churn Ice Cream, Sundae Sauce, and Cone Recipes*. To get your copy, click on the cover or click [here](#).

