

# Homemade No-Churn Ice Cream Recipes

## 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. In another bowl, whip the heavy cream until stiff peaks form.
2. 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.
3. Spread the mixture in a Pyrex or stainless steel 8x8-inch pan.
4. Place the ice cream in the freezer for about 4 hours.
5. Remove the ice cream from the freezer and let it stand for 10 minutes.
6. 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

## Butter Pecan Ice Cream

This classic flavor is super delicious! I am sure that a lot of you will agree that this delicious ice cream recipe is one of the best ice creams you have ever tried.

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

### **Ingredients**

- 1 (14-ounce) can sweetened condensed milk
- 1 teaspoon vanilla extract
- 2 tablespoons melted butter
- 2 cups heavy cream
- 1 cup chopped pecans

### **Directions**

1. In a large mixing bowl, combine the condensed milk, vanilla extract, and melted butter.
2. In another bowl, whip the chilled heavy cream until stiff peaks form.
3. Take one scoop of the whipped cream and fold it in the condensed milk mixture, then transfer the sweetened condensed milk mixture into the remaining whipped cream. Mix gently until it is creamy and delicious.
4. Pour the ice cream base into a Pyrex or stainless steel 8x8-inch pan, and place it in the freezer for about 2 hours.
5. Remove the pan from the freezer and fold in the chopped pecans, reserving some for the topping, if desired. Return the ice cream to the freezer for about 2 more 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 353, Fat 26.7 g, carbs 25.5 g, sugar 24.6 g, Protein 4.7 g, sodium 68.7 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**

- 1 ½ cup frozen cherries, pitted
- 1 14 oz. 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

# Choco-Coco Ice Cream

If you are a fan of Bounty bars, then you are going to love this chocolate and coconut flavored ice cream. It's easy to make and very delicious.

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

## **Ingredients**

- ¾ cup cocoa powder
- ¾ cup canned coconut milk
- 1 (14-ounce) can sweetened condensed milk
- 1 teaspoon pure vanilla extract
- 2 cups heavy cream

## **Directions**

1. In a large mixing bowl, combine the cocoa powder, coconut milk, 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 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 295, Fat 19.9 g, carbs 27.1 g, sugar 24.3 g, Protein 5.1 g, sodium 60 mg

# Strawberry Sundae Sauce

If you crave something fruity to top your ice cream, then you are going to love this next recipe.

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

## Ingredients

- 2 cups fresh strawberries, stemmed and halved
- ½ cup granulated sugar
- 1 tablespoon cornstarch
- 1 tablespoon lemon juice

## Directions

1. In a saucepan over medium heat, combine the strawberries and granulated sugar.
2. Cook the whole mixture until the juices are released and the strawberries are soft.
3. Combine the cornstarch and lemon juice and stir the mixture into the strawberries. Cook for 4-10 minutes, until thickened.
4. Transfer the sauce to a jar or pitcher, and serve it hot or cold.

## Nutrition (per serving)

Calories 84, fat 0.2 g, carbs 21.6 g, sugar 19.1 g, Protein 0.3 g, sodium 1 mg

# Homemade Ice Cream Cone

Making homemade ice cream cones is the most fun part of eating ice cream. It's easy and super delicious.

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

## Ingredients

- 2 large eggs, room temperature
- ½ cup granulated sugar
- ¼ cup butter, melted
- 3 tablespoons whole milk
- ½ teaspoon vanilla extract
- ⅓ cup all-purpose flour
- 3 tablespoons vegetable oil

## Directions

1. Form a cone shape using aluminum foil, ensuring that it is firm.
2. In a large mixing bowl, whisk the eggs with the granulated sugar until frothy.
3. Beat in the butter, milk, vanilla extract, flour, and oil. The mixture should be thin.
4. Heat a small skillet over medium heat, and brush it lightly with oil.
5. Pour ¼ cup of the batter into the pan and spread it by moving the pan in a circle. When the underside is brown in color, flip it and cook for a minute or so on the other side so you get nice golden-brown color.
6. Remove the water from the pan and place in on a work surface or cutting board.
7. To form the cone shape, fold the upper part of the wafer over the form and press firmly at the tip to create a seal. Roll the cone over slowly until the shape is complete. Hold the cone firmly in place, seam side down, until it is cool enough to maintain its own shape. It will take about 30-40 seconds.
8. Serve with your favorite ice cream recipe.

## Nutrition (per serving)

Calories 184, Fat 12.3 g, carbs 16.9 g, sugar 12.9 g, Protein 2.4 g, sodium 61 mg

\*\*\*These recipes and more are 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 below or click [here](#).

