**Easy Homemade Ice Cream (without a machine)**

Author: Angela G.

Make delicious homemade ice cream without an ice cream maker! Try this easy 3-ingredient recipe. No churn. No special machine. Just a hand mixer.

SKILL LEVEL:

Easy

RECIPE TYPE: Eggless, Kid-Friendly, Memorial Day, Served Cold, Summer, Valentine's Day

PREP TIME: 10minutes minutes

 TOTAL TIME: 2 hours 10 minutes

SERVINGS: 12 servings YIELD: 6 cups

Ingredients

4 cups heavy whipping cream

14 oz sweetened condensed milk

2 tablespoon vanilla extract

Instructions

In a large bowl, beat on high speed heavy whipping cream until thick, stiff peaks form.

Add sweetened condensed milk and extract and beat on low until combined.

Stir in optional ingredients as desired like nuts, chocolate chips, caramel syrup, candy bar chunks, etc!

Transfer mixture to a freezer-safe contain with lid and freeze for at least 2 hours. 3+ for a more solid ice cream.\*

Scoop and serve!

Suggestion: when finished and before freezing put ice cream in individual cups or small bowls.

<https://www.mightymrs.com/easy-homemade-ice-cream-without-a-machine/>