

## 3 Ingredient Ice Cream

- 2 cups heavy cream, chilled
- 1 (14 ounce) can sweetened condensed milk, chilled
- 1/2 teaspoon vanilla extract

You can make other flavors by adding extra ingredients.

- Chocolate requires you to stir in 3/4 a cup of cocoa powder.
- Mint chocolate chips would be 1 teaspoon mint extract (instead of vanilla) and chocolate chips.
- M and M (Emily's personal recommendation just requires one to freeze some m and ms and then add right before the mixture is put back into the freezer. The M and M's being frozen keeps the color from bleeding into the white cream.

1. In the bowl of an electric mixer, whip the cream until stiff peaks form (do not fully whip it).



2. On low speed, mix in the condensed milk, vanilla, and any flavorings. I added chocolate since that is what the roommates wanted!



3. Pour into a resealable container, cover the surface with plastic wrap or its cover, and then seal. Freeze for at least 6 hours, or until firm. Keep stored in the freezer.



4. Scoop and enjoy!

