



# Cookies and Cream

With only 5 ingredients, this Cookies and Cream Ice Cream is not only extremely easy, but incredibly delicious. Even with no eggs, this ice cream has a creamy and rich texture.

## Recipes

- 1 cup whole milk, very cold
- $\frac{3}{4}$  cup granulated sugar
- 2 cups heavy cream, very cold
- 2 tsp pure vanilla extract
- 1 cup coarsely chopped Oreos, or any brand chocolate sandwich cookies

## Steps:

1. In a cold bowl, whisk together milk and sugar until sugar is dissolved. Stir in heavy cream and vanilla.
2. Pour mixture into ice cream maker's freezer bowl. Let it churn for about 20 minutes (or according to your machine's manufacturer instructions.)
3. Add in the chopped Oreos and keep churning for another 5-10 minutes or until mixture is thick and creamy. If your machine's instructions vary for add-ins, please follow those instructions instead.
4. Use rubber spatula to transfer ice cream to a freezable container. Cover airtight and place in freezer about 2 hours to set up firmly.