

1 min read

No-churn Cookies And Cream Ice Cream



This is a very basic but delicious recipe. You just need 4 ingredients and it comes together very quickly. Plus, you can never go wrong with cookies and cream right? Let's take a look at the recipe!



Servings : 4

Ingredients :

- Heavy cream - 200ml
- Condensed milk - 100ml
- Vanilla extract - 1 tsp
- Chocolate sandwich cookies - 20 cookies

Instructions :

1. To a large bowl, add in the chilled heavy cream. The cream needs to be extremely cold so that it whips up properly. Whip the cream using a hand mixer or a whisk for 5-10 minutes or until it has soft peaks.
2. Add in the condensed milk and vanilla extract and whip again.
3. Crush the cookies using a rolling pin or by hand. Reserve a few and add the rest to the prepared ice cream base and fold using a spatula.
4. Now, take an air-tight container and pour in the prepared ice cream mixture. Top with the reserved crushed cookies. Put on the lid and pop it in the freezer for 8 hours or overnight.
5. Once it's nicely set, scoop it out and enjoy!

