

1 min read

# No-churn Strawberry Cheesecake Ice Cream



This ice cream is extremely delicious and easy to make. You have to try it! I would recommend using a hand mixer just because it's quick and requires less effort. But, if you don't have one you can simply use a whisk and some arm strength. So let's take a look at the recipe.



Servings : 6

Ingredients :

- Strawberries - 250g
- Sugar - 50g
- Heavy cream - 200ml
- Condensed milk - 160ml
- Cream cheese - 75g
- Vanilla extract - 1 tsp (optional)
- Digestive biscuits/graham crackers - 50g

Instructions :

1. Wash and roughly chop up the strawberries. Add the strawberries to a saucepan along with the sugar and place on medium-high heat.
2. Cook the strawberries while mixing continuously for 10-15 minutes or until most of the liquid has evaporated and the mixture is thick and has a jamlike consistency. Once it's thick, take it off the heat and transfer it to a bowl to cool completely.
3. Now, to a separate large bowl and cold heavy cream and whip it using a hand mixer or a whisk for about 5 minutes or until it has soft peaks.
4. Add in the condensed milk, room temperature cream cheese and vanilla and give it a good mix.
5. Now, add in half of the cooled strawberry jam and mix.
6. Add in the crushed biscuits/graham crackers and fold using a spatula.
7. Now, take an air-tight container and pour in half of the prepared ice cream mixture. Add the other half of the strawberry jam on top and swirl it in using a spoon. Top with the remaining ice cream mixture, put on the lid and pop it in the freezer for 8 hours or overnight.
8. Once it's nicely set, scoop it out and enjoy!

