



No-Churn Oreo Cookie Ice Cream

Makes: 3 cups
Prep Time: 10 minutes
Total Time: 3 hours

2 1/2 cups heavy cream
14 ounces sweetened condensed milk (one tin)
5 ounces Oreo cookies (crushed to a fine crumb, see Chef's Notes)
5 ounces Oreo cookies (quartered)

Add heavy cream and sweetened condensed milk to a large bowl. Whisk on a medium-low speed until the ingredients are smooth and even. Turn the whisk up a bit higher and whisk till the mixture is starting to thicken and is lovely and smooth - It doesn't need to be extremely thick, it just needs to be smooth and starting to thicken, approximately 3 minutes on medium speed.

Add in your finely crushed Oreos and fold the oreo crumbs through till combined.

Pour 1/3 of the ice cream mixture into a 9 x 5 loaf pan. Swirl 1/3 of the quartered Oreos into the mix. Repeat twice more so all of the ingredients are used up.

Put the tub In the freezer until frozen and firm.

Chef's Notes:

To crush the cookies, you can either use a food processor or put cookies Into a zip-lock bag and pound with a rolling pin.

You may need to let the Ice cream sit for 5-10 minutes before scooping.

Ice cream will last 30 days in the freezer, if it isn't eaten first!

Recipe adapted from Janes Patisserie