



No-Churn Peppermint Ice Cream

Makes: 6 servings

Prep Time: 10 minutes

Total Time: 10 minutes plus freeze time 4-6 hours

- 2 & 1/2 cups heavy whipping cream
- 1 (14-ounce) can sweetened condensed milk
- Pink food coloring, optional
- 3/4 tsp mint extract
- 1/2 cup crushed peppermint candy canes (see Chef's Notes)

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 until the mixture is starting to thicken and is smooth (it doesn't need to be extremely thick), approximately 3 minutes on medium speed.

Add in pink food coloring, if using, and mix until desired color is achieved. Add crushed candy canes and mix until distributed throughout. Pour into 9 x 5-inch loaf pan.

Put the loaf pan in the freezer until ice cream is frozen and firm.

Chef's Notes:

To crush the candy canes, put candy canes 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!