

# SIMPLE ICE CREAM RECIPE

## INGREDIENTS:

2 cups heavy whipping cream  
1 (14 oz. can) sweetened condensed milk  
1 teaspoon LorAnn Flavor Fountain Flavor of choice

Optional Mix-ins:

**For Cake Batter** – 1 tablespoon sprinkles + more for topping

**For NY Cheesecake** – 2 tablespoons graham cracker crumbs + more for topping

**For Mint Chocolate Chip** – ½ cup of semi-sweet chocolate (mini morsels or chopped high-quality chocolate)



## DIRECTIONS:

### IF USING DASH MY PINT ICE CREAM MAKER:

1. Chill bowl overnight in the freezer (up to 12 hours).
2. Add all the ingredients into the chamber and press button to churn for 30 minutes.
3. Using the mixing spoon (included with maker), add in mix-ins if desired and stir (optional).
4. Enjoy immediately.

### IF USING A NINJA FOODI:

1. Place all of the ingredients into Ninja Foodi and select “Ice Cream” option.
2. Add in mix-ins if desired (optional) and select “Pulse” option.
3. Pour ice cream mixture into a glass or stainless-steel container with lid and freeze for 6-8 hours.
4. Scoop and serve into dishes.

### IF USING A NINJA CREAMI:

1. In the Ninja Creami container, mix together all of the ingredients.
2. Freeze with the lid on overnight or for 12 hours.
3. When you are ready to spin the ice cream, remove from the freezer and place inside of the Ninja Creami

container with the lid.

4. Spin on the light ice cream setting. Re-spin as many times as needed until the ice cream is thick and creamy.
5. Once the ice cream is thick and creamy, use a spoon to create a hole in the center of the ice cream and fill the hole with the mix-ins and use the 'mix in' setting on the Ninja Creami to add the mixture to the ice cream.

Share your creations with us on social media!  
#lorannoils @lorannglobal

