Two Ingredient Ice Cream

Description

So, I sorta outdid myself here.
Yes, I'm patting myself on the back.
No, I don't think that's odd.
I made ice cream. From two ingredients. Without an ice cream machine.
I've seen Shelly mention that you can make ice cream from a pint of cream and a can of condensed milk, but when I went to my pantry I was out of condensed milk. Sad face!
What I did have, however, was a can of dulce de leche.
Um, dulce de leche is just cooked sweetened condensed milk, right?
Let the experimenting begin!

Summary

Yield: 1
Source: Buns in My Oven
Prep Time: 15 minutes
Category: Desserts
Cuisine: American
Tags: new pdf

Ingredients

- 1 pt heavy whipping cream
- 1 can 14 oz. dulce de leche

Instructions

If using a blender:

Place the whipping cream in the blender and blend until you have whipped cream.

On my blendtec this takes about 20 seconds.

Scrape the dulce de leche into the whipped cream and blend for another 30 seconds or until well combined.

You will have a frothy golden liquid.

Take a sip. Now, take another.

Okay, now put it in a freezer safe dish and freeze for 6 hours or until frozen.

Sprinkle with salt before serving.

To make this with a stand mixer or handheld mixer:

Place the whipping cream in a bowl and beat until you have soft peaks.

With the mixer still on, drop in globs of the dulce de leche until the entire can has been added to the mixture.

Pour the mixture into a freezer safe dish and freeze for 6 hours or until frozen solid.

Sprinkle with salt before serving.