

No Churn Ice Cream

It was my birthday and I wanted ice cream! My son Jake and I decided since we couldn't get to the store we would make our own. I've made ice cream in a bag before (that recipe follows) but, to do so you need rock salt. I don't know about you but I don't have rock salt as a staple in my pantry. So, using only four ingredients, a mixer, and determination we have this fun Mint Chip ice cream recipe. The bonus is, you won't need an ice cream machine! Find more yummy recipes as well as fun craft activities at: www.Kidfunideas.com



What you'll need:

- Mixer with a whisk attachment
- 2 cups whipping cream
- 1 ½ teaspoon Peppermint extract
- 1- 14 ounce can sweetened condensed milk
- 1 cup mini chocolate chips

How to make it:

1. In a small bowl combine the peppermint, condensed milk and chocolate chips.
2. In the bowl of an electric mixer fitted with a whisk attachment whisk the cream until it forms soft peaks.
3. Remove the bowl and add the condensed milk mixture. Gently fold the condensed milk mixture into the whipped cream.
4. Place the mixture into an airtight container and freeze until firm (ours took three hours to become firm). Scoop and enjoy!

Here are some variations on the flavors to sub in if you don't like peppermint:

- For Peanut butter banana ice cream – substitute the peppermint extract & chocolate chips with ½ cup peanut or almond butter and 1 banana smashed up.
- For a Reeses ice cream – substitute the peppermint extract with ½ cup peanut butter.

- For Creamsicle ice cream – substitute the peppermint extract and chocolate chips with ¼ cup orange juice concentrate & ½ teaspoon orange zest
- For chocolate ice cream – substitute the peppermint extract with ¼ cup chocolate fudge sauce or syrup.
- For Strawberries and cream ice cream – substitute the peppermint and chocolate with 1 cup of sliced fresh strawberries that have been tossed with 1 tablespoon sugar.
- For super Peppermint ice cream – remove the chocolate chips and put in ¼ cup crushed peppermint candy.
- For Vanilla - substitute the peppermint extract with vanilla extract and don't add the chocolate chips.

I'm sure there are a million other variations on this basic recipe but peppermint is our favorite!

Finally here's a great recipe from Instructables for How to make ice cream in a bag:

<http://bit.ly/1U9n7UB>