

# Easy No-Churn Strawberry Ice Cream

- ✓ No machine needed
- ✓ Real roasted strawberries
- ✓ Creamy and scoopable

## What You Need



1 lb fresh strawberries



½ cup sugar



1 can sweetened condensed milk



1 tsp vanilla extract



Pinch of salt



2 cups heavy cream



## Pro tips for success

- Use full-fat cream
- Let ice cream sit 5 minutes before scooping
- Store up to 2 weeks with wrap pressed on top

## 5 Simple Steps

1



Bake at 375°F for 25–30 mins. Let cool.

2



**Blend Base**

3



**Whip Cream**

Beat cold heavy cream until stiff peaks form.

4



**Fold Gently**

Carefully fold cream into the strawberry mix.

5



**Freeze**

Transfer to a loaf pan, cover, and freeze for 6+ hours.