

# Easy Homemade Vanilla Ice Cream Recipe

Try this Easy homemade vanilla ice cream recipe! It is so creamy and delicious. Plus, you don't need an ice cream maker for this easy ice cream recipe! This easy vanilla ice cream recipe is so simple to make. Everyone is going to love it!

**Course** Dessert

**Cuisine** American

**Keyword** Easy Homemade Vanilla Ice Cream Recipe

**Prep Time** 10 minutes

**Freeze** 6 hours

**Total Time** 10 minutes

**Servings** 10

**Calories** 299 kcal

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## Ingredients

- (1) 14 oz can of sweetened condensed milk
- 2 cups heavy whipping cream
- 2 tablespoons pure vanilla extract

## Instructions

1. Place sweetened condensed milk, heavy whipping cream and vanilla in a large mixing bowl.
2. Beat with a whisk for 3-5 minutes or until stiff.
3. Fold into a loaf pan or shallow baking dish and freeze for 6 hours or overnight.
4. Scoop into cones or bowls as desired. Store covered in the freezer.

## Recipe Notes

You can easily add peaches, strawberries, blueberries, chocolate, oreos, caramel and more to make it your own.