

Cookies & Cream Gelato



Ingredients

- ¾ cup sugar
- 1 Tbsp vanilla
- 1 ¼ cups milk
- 1 ¾ cups heavy cream
- 1/6 tsp salt
- 20 oreos, chopped or crushed

Utensils

- Mixing bowl
- Measuring cups and spoons
- Stand or hand mixer
- Ice cream attachment for a Kitchenaid Mixer OR an ice cream machine
- Ice cream scoop



Recipe Instructions

Step 1: Prep

Measure out all gelato ingredients.

Cut or crush oreos to whatever size you prefer. Roughly chop for a more chunky texture, or crush into a powder for a more smooth texture.

Step 2: Beat

Add all ingredients into a mixing bowl and beat until combined, for about 3 minutes.

Step 3: Churn

If using a Kitchenaid mixer, turn on to “stir” and slowly pour in ice cream mixture while it is churning. Churn continuously for 30 minutes.

If using an ice cream machine, follow manufacturer’s directions.

Step 4: Oreos

Spread crushed oreos into the bottom of a freezer safe container.

Once gelato is done churning, pour on top of oreos and stir to combine. Sprinkle more oreos on top.

Step 5: Freeze

Freeze for at least 4 hours to fully achieve the right consistency.

Step 6: Enjoy!

Grab gelato out of the freezer, add to a bowl or cone and add your favorite toppings!

Enjoy!!



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Kitchen Safety Tips:

Make sure to add any attachments to an appliance **before** you plug it in or turn it on.

Keep fingers away from the ice cream machine beater while it is churning.