

# Green Tea Ice Cream



## Ingredients

- ½ tsp vanilla
- 2 cups heavy cream
- 2-3 Tbsp Matcha Powder
- 1 can sweetened condensed milk (14 oz)

## Utensils

- Stand Mixer with the whisk attachment or Hand Mixer
- Measuring cups and spoons
- Can Opener
- Spatula
- Freezer Friendly Container with a lid
- Ice Cream Scoop



# Recipe Instructions

## Step 1: Measure Ingredients

Measure all ingredients

## Step 2: Mix

Add vanilla, heavy cream and matcha powder to the bowl.

Beat until the mixture becomes thick like the consistency of whipped cream.

## Step 3: Condensed Milk

Carefully open the can of sweetened condensed milk with the can opener.

Pour entire can into the bowl with the whipped mixture.

## Step 4: Fold Together

Gently fold the sweetened condensed milk into the whipped mixture until everything is combined.

## Step 5: Freeze

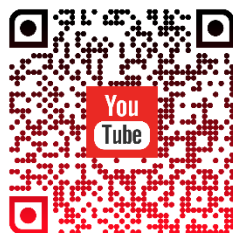
Once everything is combined, transfer mixture into a freezer friendly container with a lid.

Freeze for at least 6 hours, or overnight.

## Step 6: Enjoy!

Once frozen, take the container out of the freezer and scoop some into a bowl and enjoy!

Enjoy on its own, in a cone, or with your favorite ice cream toppings.



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## Kitchen Safety Tips:

Make sure all attachments are on your mixer before you plug it in or turn it on

When opening cans, be careful of sharp edges!