

Vegan Vanilla Ice Cream



Ingredients

- ¾ cup sugar
- 1 Tbsp vanilla
- 1 ¼ cups almond milk
- 1 ¾ nondairy heavy cream
- 1/6 tsp salt

Utensils

- Mixing bowl
- Measuring cups and spoons
- Whisk
- Ice cream attachment for a Kitchenaid Mixer OR an ice cream machine
- Freezer safe container
- Ice cream scoop



Recipe Instructions

Step 1: Prep

Measure out all ingredients.

Step 2: Beat

Add all ingredients into a mixing bowl and whisk until combined, for about 2 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 20 minutes.

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

Step 4: Add ins

Once done churning, fold in any desired treats.

Ex: crushed oreos, m&m’s, peanut butter cups, chocolate chips, etc.

Transfer ice cream to a freezer safe container.

Step 5: Freeze

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

Step 6: Enjoy!

Grab ice cream 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.