

# 6 easy no churn ice cream recipes



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While we at Fresh April Flours believe whole-heartedly in the art of baking desserts, every once in awhile, that sweet tooth aches for ice cream. And ice cream takes a lot of work, time, and elbow grease. Lucky for us (and you!), dessert doesn't always have to be fancy to satisfy our tastebuds.

In fact, when it comes to ice cream, you don't even need a complicated ice cream machine to get the job done. No churn ice cream comes together in a matter of minutes with an electric mixer and a loaf pan. That's all you need to make the next 6 EASY batches of no churn ice cream featuring some of dessert's favorite flavors!

On the next few pages, you'll find...

Bananas Foster no churn ice cream featuring real bananas, RUM, and brown sugar to pack all the flavor possible into one easy dessert (no flames required!).

A sweet and salty caramel swirl no churn ice cream that will have you coming back for "just one more bite."

Birthday cake no churn ice cream, with chunks of real cake and enough sprinkles to decorate each spoonful with rainbows and instant happiness.

Chocolate protein no churn ice cream featuring your favorite chocolate protein powder and a couple extra sources of cocoa goodness.

Cinnamon chip no churn ice cream that's perfect for any time of year with warm spicy notes between each creamy bite.

Almond chocolate chip marshmallow no churn ice cream with ripples of gooey marshmallow creme and plenty of crunch for the texture lovers.

Please enjoy these no churn ice cream recipes and thanks for following along with Fresh April Flours! Be sure to check back weekly for new recipes to add to your repertoire and, as always, if you make and share any of my treats, tag me with #freshaprilflours!

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# Bananas Foster

## *No Churn Ice Cream*

- 2 cups (16 ounces) heavy cream
  - 1 can (14 ounces) sweetened condensed milk
  - 1/2 teaspoon vanilla extract
  - 1/2 teaspoon rum or rum extract
  - 1/8 teaspoon ground cinnamon
  - 1 banana, sliced
  - 2 tablespoon light brown sugar, divided
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1. In a large bowl using a hand mixer or the bowl of a stand mixer fitted with whisk attachment, beat the heavy cream, sweetened condensed milk, vanilla, rum, and cinnamon on high speed until smooth and thick (about 3-4 minutes).

2. Stir in the banana and 1 tablespoon of the brown sugar until evenly dispersed. Spoon the ice cream into a freezer-safe container or bowl (I prefer a loaf pan) and sprinkle remaining 1 tablespoon of brown sugar over the top of the ice cream.

3. Cover tightly and freeze overnight, or at least 8 hours. Ice cream can be stored in the freezer for up to 2 weeks.

# Caramel Swirl

## *No Churn Ice Cream*

- 2 cups (16 ounces) heavy cream
- 1 can (14 ounces) sweetened condensed milk
- 1 teaspoon vanilla extract
- 1/3 cup caramel sauce

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1. In a large bowl using a hand mixer or the bowl of a stand mixer fitted with the whisk attachment, beat the heavy cream, sweetened condensed milk, and vanilla extract on high speed until smooth and thick (about 3-4 minutes).

2. Spoon the ice cream into a freezer-safe container or bowl (I prefer a loaf pan).

3. Spoon the caramel sauce onto the top layer of the ice cream and use a knife to gently swirl the caramel around the container.

4. Cover tightly and freeze overnight, or at least 8 hours. Ice cream can be stored in the freezer for up to 2 weeks.





# Birthday Cake

## *No Churn Ice Cream*

- 2 cups (16 ounces) heavy cream
- 1/2 can (7 ounces) sweetened condensed milk
- 1/4 cup sprinkles (not nonpareils)
- 1 cup crumbled cake trimmings

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1. In a large bowl using a hand mixer or the bowl of a stand mixer fitted with the whisk attachment, beat the heavy cream and sweetened condensed milk on high speed until smooth and thick (about 3-4 minutes).
  2. Stir in the sprinkles and the cake trimmings until completely combined.
  3. Spoon the ice cream into a freezer-safe container or bowl (I prefer a loaf pan). Cover tightly and freeze overnight, or at least 8 hours. Ice cream can be stored in the freezer for up to 2 weeks.



# Chocolate Protein

## *No Churn Ice Cream*

- 1/2 cup chocolate protein powder
- 2 tablespoons unsweetened cocoa powder
- 2 cups (16 ounces) heavy cream
- 1/2 can (7 ounces) sweetened condensed milk
- 2 tablespoons chocolate syrup
- 1 tablespoon vanilla extract

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1. In a small bowl, combine the protein powder and cocoa powder. Stir to combine and set aside.

2. In a large bowl using a hand mixer or the bowl of a stand mixer fitted with the whisk attachment, beat the heavy cream, sweetened condensed milk, chocolate syrup, and vanilla extract on high speed until smooth and thick (about 3-4 minutes). Add the chocolate powder mixture and mix on low until completely combined.

3. Spoon the ice cream into a freezer-safe container or bowl (I prefer the loaf pan). Cover tightly and freeze overnight, or at least 8 hours. Ice cream can be stored in the freezer for up to 2 weeks.





# Cinnamon Chip

## *No Churn Ice Cream*

- 2 cups (16 ounces) heavy cream
  - 1 can (14 ounces) sweetened condensed milk
  - 1 teaspoon ground cinnamon
  - 1/2 teaspoon vanilla extract
  - 1/4 cup cinnamon chips
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1. In a large bowl using a hand mixer or the bowl of a stand mixer fitted with the whisk attachment, beat the heavy cream, sweetened condensed milk, cinnamon, and vanilla extract on high speed until smooth and thick (about 3-4 minutes).
2. Stir in the cinnamon chips until evenly dispersed.
3. Spoon the ice cream into a freezer-safe container or bowl (I prefer a loaf pan). Cover tightly and freeze overnight, or at least 8 hours. Ice cream can be stored in the freezer for up to 2 weeks.



# Almond Chocolate Chip Marshmallow

## *No Churn Ice Cream*

- 2 cups (16 ounces) heavy cream
  - 1 cup marshmallow fluff
  - 1 can (14 ounces) sweetened condensed milk
  - 1/3 cup semi-sweet chocolate chips
  - 1/4 cup almonds, coarsely chopped
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1. In a large bowl using a hand mixer or the bowl of a stand mixer fitted with the whisk attachment, beat the heavy cream on high speed until smooth and thick (about 3-4 minutes). Add the marshmallow fluff and powdered sugar and mix on low until completely combined.

2. Stir in the chocolate chips and almonds by hand until evenly dispersed.

3. Spoon the ice cream into a freezer-safe container or bowl (I prefer a loaf pan). Cover tightly and freeze overnight, or at least 8 hours. Ice cream can be stored in freezer up to 2 weeks.

