

Peanut Butter Ice Cream



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Recipe by: Laura Vitale

Serves 4 to 6

Prep Time: 10 minutes

Cook Time: minutes

Ingredients

- __2 Cups of Heavy Cream, whipped to stiff peaks
- __1 14oz can of Sweetened Condensed Milk
- __1 cup of Smooth Peanut Butter
- __2 tsp of Vanilla Extract

1) In a large bowl, using a hand held electric whisk, whisk together the condensed milk, peanut butter and vanilla until smooth, add in about $\frac{1}{4}$ of the whipped cream and continue to whisk until the mixture loosens a bit.

2) Fold in the remaining whipped cream, place it in an airtight container and pop it in the freezer to set overnight.

3) Serve with my chocolate fudge sauce (its seriously a must with this ice cream!!).

