

# Noreen's Kitchen

## No Churn Vanilla Ice Cream

### Ingredients

2 cups heavy cream, whipped to stiff peaks      2 tablespoons vanilla extract  
1, 14 ounce can sweetened condensed milk      1 scraped vanilla bean  
Pinch of salt

### Step by Step Instructions

Whip heavy cream to stiff peaks and set aside.

Combine sweetened condensed milk, vanilla extract, vanilla bean seeds and salt in a large bowl and mix well.

Fold half of the whipped cream into the milk mixture gently until fully incorporated.

Fold remaining whipped cream until well blended.

Pour into a 9x 5 loaf pan that has been lined with plastic wrap.

Spread evenly and tap pan on counter to remove any bubbles.

Cover with plastic wrap.

Place in freezer for at least 6 hours before scooping and serving.

**Enjoy!**

