

Treasure Barrel

Best Easy Ice Cream Recipe – Simple Homemade Delight

15 min Prep time	**10 min** Cook time	**25 min** Total time
4 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Base

- [ ] 2 cups heavy cream
- [ ] 1 cup whole milk
- [ ] 3/4 cup granulated sugar
- [ ] 2 teaspoons pure vanilla extract
- [ ] 1 pinch salt

Optional Mix-ins

- [ ] 1/2 cup fresh berries
- [ ] 1/4 cup chopped chocolate
- [ ] 2 tablespoons toasted nuts

Instructions

1. In a saucepan, combine milk, cream, sugar, and salt; whisk over medium heat until the sugar dissolves and the mixture is warm, about 5 minutes.
2. Remove from heat, stir in vanilla extract; let the base cool to room temperature, then cover and refrigerate for at least 2 hours.
3. Pour the chilled mixture into your ice cream maker; churn according to the manufacturer’s instructions until thick and creamy, usually 8–10 minutes.
4. If you’d like to add mix-ins, fold them in gently now, then transfer the ice cream to a freezer-safe container and freeze for another hour to firm.
5. Scoop and serve, perhaps with a drizzle of chocolate or a few fresh berries. For a twist, try the Oreo milkshake inspiration.

Nutrition per serving

260 kcal	3 g	22 g	18 g
Calories	Protein	Carbs	Fat

Tips & notes

- Make sure all dairy is cold before starting; this speeds up the churn.
- If the ice cream is too soft after freezing, let it sit at room temperature for a few minutes before scooping.
- Feel free to experiment with spices like cinnamon or cardamom for a warm undertone.