

Treasure Barrel

Orange Creamsicle Ice Cream

15 min Prep time	**15 min** Total time	**4** Servings
Easy Difficulty	**American** Cuisine	**Dessert** Course

Ingredients

Base

- [ ] 2 cups heavy cream
- [ ] 1 cup whole milk
- [ ] ½ cup granulated sugar
- [ ] ¼ tsp salt
- [ ] 1 tsp pure vanilla extract

Orange Flavor

- [ ] ½ cup freshly squeezed orange juice
- [ ] 1 tsp orange zest

Instructions

1. In a large bowl, whisk together milk, sugar, and salt until the sugar dissolves completely.
2. Stir in the heavy cream, vanilla extract, orange juice, and orange zest, mixing gently until smooth.
3. Pour the mixture into a shallow loaf pan, cover tightly with plastic wrap, and place in the freezer.
4. After 30 minutes, remove and stir vigorously with a fork or whisk to break up forming crystals; repeat every 30 minutes for the next 2 hours.
5. Let the ice cream freeze undisturbed for the remaining 1-2 hours until firm; scoop and enjoy.

Nutrition per serving

210 kcal	3 g	18 g	14 g
Calories	Protein	Carbs	Fat

Tips & notes

- If the mixture looks a little watery after the first stir, don’t worry—it will firm up as it continues to freeze.
- For extra texture, fold in a handful of white chocolate chips after the final stir.
- Taste before the final freeze; adjust sweetness or orange intensity as desired.