

Treasure Barrel

Oreo Cookie Ice Cream – Quick Creami Recipe

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

Ingredients

Base Ice Cream

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

Mix-Ins

- [ ] 12 Oreo cookies, roughly crushed

Instructions

1. In a saucepan, combine milk, cream, sugar, vanilla, and salt; warm gently until sugar dissolves, then let cool.
2. Cover the mixture and chill in the refrigerator for at least 30 minutes.
3. Pour the chilled mixture into the Ninja Creami pint container, seal, and freeze for at least 24 hours.
4. Run the ‘Ice Cream’ program. After it finishes, open the lid and sprinkle the crushed Oreo pieces over the surface.
5. Select the ‘Mix-In’ function to gently fold the cookies throughout the ice cream, then serve.

Nutrition per serving

350 kcal	5 g	35 g	18 g
Calories	Protein	Carbs	Fat

Tips & notes

- If the ice cream is too hard after the first cycle, let it sit for 5 minutes before the Mix-In step.
- For extra crunch, add a handful of cookie pieces right before serving.
- A dash of espresso powder can deepen the chocolate flavor.