

Treasure Barrel

Vanilla Ice Cream – Best Ninja Creami Recipe

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

Ingredients

Base

- [ ] 2 cups whole milk
- [ ] 1 cup heavy cream
- [ ] ½ cup granulated sugar
- [ ] 1 tablespoon pure vanilla extract (or seeds from 1 vanilla bean)
- [ ] ¼ teaspoon fine sea salt

Optional Mix-ins

- [ ] ¼ cup toasted almond slivers
- [ ] 1/3 cup crushed shortbread cookies

Instructions

1. In a medium bowl, whisk together milk, heavy cream, sugar, vanilla, and salt until the sugar dissolves completely.
2. Cover the bowl and let the mixture rest for 5-10 minutes so the vanilla scent deepens.
3. Pour the blend into the Ninja Creami pint container, leaving a small gap at the top, then seal with the lid.
4. Place the pint in the freezer for at least 24 hours until solid.
5. Insert the frozen pint into the Creami, select the "Ice Cream" function, and let it churn until smooth. If desired, fold in optional mix-ins and run a quick re-spin.

Nutrition per serving

210 kcal	3 g	22 g	12 g
Calories	Protein	Carbs	Fat

Tips & notes

- For an even richer flavor, toast the vanilla bean seeds briefly in a dry pan before adding.
- If the ice cream seems a bit firm after chilling, let it sit at room temperature for a few minutes before scooping.
- A second churn can help eliminate any occasional graininess.