

# Peanut Butter Ice Cream



Scan Code To Watch  
Video!



Recipe by: Laura Vitale

Serves 4 to 6

**Prep Time: 10 minutes**

**Cook Time: minutes**

## Ingredients

- \_\_2 Cups of Heavy Cream, whipped to stiff peaks
- \_\_1 14oz can of Sweetened Condensed Milk
- \_\_1 cup of Smooth Peanut Butter
- \_\_2 tsp of Vanilla Extract

1) In a large bowl, using a hand held electric whisk, whisk together the condensed milk, peanut butter and vanilla until smooth, add in about  $\frac{1}{4}$  of the whipped cream and continue to whisk until the mixture loosens a bit.

2) Fold in the remaining whipped cream, place it in an airtight container and pop it in the freezer to set overnight.

3) Serve with my chocolate fudge sauce (its seriously a must with this ice cream!!).

