Cheesecake Ice Cream NO MACHINE!



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Recipe by: Laura Vitale

Serves 4 to 6

Prep Time: 8 hours 20 minutes

Cook Time: minutes

Ingredients

- __1 Cup of Heavy Cream, whipped to stiff peaks
- ___8 oz of Cream Cheese, softened at room temperature
- __1 14 oz can of Sweetened Condensed Milk
- __1/2 tsp of Vanilla Bean Paste
- __1/2 tsp of Lemon Zest

- 1) In a bowl, mix the cream cheese until its super smooth, add the sweetened condensed milk, vanilla bean paste and lemon zest and mix together well.
- 2) Fold in the whipped cream, pour mixture into a container that has a tight fitting lid and pop it in the freezer for about 8 hours or until fully set.
- 3) Allow it to come to room temperature for about 15 minutes before serving.

