

Easy Homemade Ice Cream without a Machine

Posted By [Amanda](#) On July 29, 2010 @ 7:00 am In [Dessert](#) | [40 Comments](#)

Cinnamon Bun Ice Cream

2 cups heavy cream
1 (14 oz.) Eagle Brand® Sweetened Condensed Milk
3 tablespoons butter, melted
1/2 tsp ground cinnamon
1/2 teaspoon vanilla extract

Whip heavy cream to stiff peaks in large bowl. Whisk sweetened condensed milk, butter, cinnamon, and vanilla in large bowl. Mix well. Fold in whipped cream.

Pour into a 2-quart container and cover. Freeze 6 hours or until firm. Store in freezer.

Nutella Peanut Butter Chip Ice Cream

2 cups heavy cream
1 (14 oz.) Eagle Brand® Sweetened Condensed Milk
3 tablespoons butter, melted
1/2 cup Nutella
1 cup peanut butter chips

Whip heavy cream to stiff peaks in large bowl. Whisk sweetened condensed milk, butter, and Nutella in large bowl. Stir in peanut butter chips. Fold in whipped cream.

Pour into a 2-quart container and cover. Freeze 6 hours or until firm. Store in freezer.

Krispy Kreme Ice Cream

2 cups heavy cream
1 (14 oz.) Eagle Brand® Sweetened Condensed Milk
1 tsp vanilla extract
5 Krispy Kreme glazed doughnuts

Add vanilla to heavy cream and whip to stiff peaks in large bowl. Chop Krispy Kreme doughnuts into small pieces. (I used a food processor and it did excellent.) Stir into sweetened condensed milk. Fold in whipped cream.

Pour into a 2-quart container and cover. Freeze 6 hours or until firm. Store in freezer.

Hazelnut Mocha Fudge Swirl Ice Cream

2 cups heavy cream
1 (14 oz.) can Eagle Brand® Sweetened Condensed Milk
2 tablespoons Hazelnut or French Vanilla ground coffee
1/2 cup Smucker's Milk Chocolate Ice Cream Topping
1 bottle Smucker's Magic Shell Chocolate Fudge Flavor

Combine the cream and coffee in a medium, heavy saucepan. Bring to a gentle boil over medium heat to dissolve the coffee. Remove from heat and strain the mixture into the bowl of your mixer. Cool in fridge. Meanwhile, whisk together sweetened condensed milk and chocolate ice cream topping in large bowl. Set aside.

When chilled, beat the cream to stiff peaks. Fold into sweetened condensed milk mixture.

Pour into a 2-quart container and cover. Store in freezer. After 1 hour, remove from freezer and swirl on the Chocolate Fudge Magic Shell. Stir gently once or twice. Return to freezer for another hour, then remove and gently stir, breaking up the fudge shell. Add more if desired, and repeat 2-3 times as desired.