

Fresh Blackberry Ice Cream (No Churn)

24 ounces fresh blackberries, rinsed and patted dry (about 4 cup)

1/2 teaspoon lemon juice

1/2 cup sugar

2 cups heavy cream

1 (14-ounce) can sweetened condensed milk

2 teaspoons vanilla extract



1. Add the blackberries to a blender and pulse until fully pureed. You want a smooth, juicy consistency. Press the puree through a fine mesh sieve and discard the pulp. You should have about 2 cups of liquid. Transfer the liquid to a medium saucepan, add in the lemon juice and sugar. Heat over medium-high heat until reduced and thickened, about 5 minutes; stir occasionally. Transfer to a bowl and refrigerate until cold, about 2 hours.
2. Add the heavy cream to a large bowl. Using an electric mixer beat until stiff peaks form. Turn the speed to low and slowly pour in the condensed milk. Add the vanilla extract. Turn the speed back up to high and beat until thickened.
3. Transfer 2 cups of the whipped cream to a separate bowl. Add in the cooled puree and mix until well combined. Gently fold into the remaining whipped cream to create swirls. Don't over mix or you will lose the swirls. Transfer to a freezer-safe container and freeze for at least 6 hours.
4. Prep time does not include chill time. Allow 2 hours for cooling the puree and at least 6 hours for the ice cream to freeze.