

Vanilla Raspberry Swirl Ice Cream - No Churn

- Prep time 6 hours
- Cook time 30 mins
- Total time 6 hours 30 mins

Raspberry Sauce

- 12 ounces raspberries
- 3 tablespoons sugar
- Zest of one lemon
- 1 tablespoon lemon juice
- 1 teaspoon cornstarch
- 1 teaspoon water

Vanilla Ice Cream

- 1- 14 ounce can sweetened condensed milk
- 1 ½ teaspoon vanilla bean paste or extract
- 2 cups chilled heavy cream



Raspberry Sauce

1. In a small pan, combine raspberries, sugar, lemon zest and lemon juice. Cooked over medium -high heat until the raspberries break down, about 8 minutes.
2. Combine cornstarch and water in a small bowl, then add to the raspberry mixture, stirring until combined.
3. Once the raspberry sauce has thickened slightly about 2 minutes, strain the sauce into another bowl to remove the seeds.
4. Transfer the raspberry sauce to the refrigerator to cool completely.
5. Once cooled begin making the ice cream base.

Vanilla Ice Cream

1. In a large bowl combine the sweetened condensed milk with the vanilla bean paste, set aside.
2. Use a mixer, immersion blender or hand whisk the chilled cream until stiff peaks are formed. About 2-3 minutes on high in a stand mixer, do not over whip!
3. Gently fold in about ⅓ of the whipped cream into the sweetened condensed milk. Transfer the rest of the whipped cream into the bowl and gently fold in until the mixture smooths out and become soft and silky. Stop folding when you see just a few small lumps left, do not deflate the mixture by over mixing!

Vanilla Raspberry Swirl Ice Cream

1. Transfer half of the ice cream base to a pan large enough to hold the mixture. Dot half of the raspberry sauce onto the ice cream, and use a knife to create swirls. Add the rest of the cream mixture on top, dot with the rest of the sauce and create swirls again on the top of the ice cream.
2. Gently cover the ice cream with a small piece of plastic wrap. Cover with a small piece a parchment paper that fits just the surface of the ice cream. Cover the pan tightly with more plastic wrap. Freeze until hardening, about 6 hours or overnight. Enjoy within 2 weeks!