

Peanut Brittle Crunch Ice Cream



RANDY'S EAT SHOP
Recipes that Rock!

- 2 cups (16oz) cold heavy whipping cream
- 14 ounces (1 can) cold sweetened condensed milk (fat-free or regular)
- 2 teaspoons vanilla extract
- 1 cup peanut brittle crushed into small pieces

Using a hand mixer or stand mixer fitted with a whisk attachment whip the cold cream on high speed until hard peaks form.

Turn off the machine and pour the condensed milk into the whipped cream.

Turn the speed to high and whisk until the mixture is thick and stiff peaks. Turn off the machine and stir in vanilla extract and the crushed peanut brittle. Mix on high until smooth and thoroughly combined.

Transfer to an air-tight sealable container and freeze for a minimum of 6 hours before eating.

Enjoy! And remember, every day is Friday on the patio.

© 2024 livingonthepatio.com