

Easiest-Ever Fruit and Coconut Ice Cream

Servings: 6 cups

Prep Time: 10min

Cook Time: 0



Ingredients

Fruit Ice Cream

- 57g frozen fruit (take your pick!)
- 1/2 c. sweetened condensed milk (7 oz)
- 1 tbsp. honey
- Kosher salt

Coconut Ice Cream

- 2 c. heavy cream
- 1/2 c. sweetened condensed milk
- 1/2 c. coconut milk
- Kosher salt

Directions

Fruit Ice Cream

1. In food processor, pulse fruit, occasionally scraping side of bowl, until finely chopped and fluffy. Add sweetened condensed milk, honey, and 1/2 teaspoon salt; pulse, occasionally scraping side of bowl, until smooth and whirring around blade in continuous wave.
2. Transfer mixture to 13cmx23cm loaf pan. Freeze, uncovered, until set, about 4 hours. Serve or cover tightly with plastic wrap and freeze for up to 2 weeks. Makes about 5 cups.

Coconut Ice Cream

3. In large bowl, using electric mixer with whisk attachment, beat cream until stiff peaks form.
4. Meanwhile, in second large bowl, whisk together sweetened condensed milk, coconut milk, and 1/2 teaspoon salt. Whisk in 1 cup whipped cream to combine, then fold in remaining whipped cream.
5. Transfer mixture to 13cmx23cm inch loaf pan. Freeze, uncovered, until set, about 4 hours. Serve or cover tightly with plastic wrap and freeze for up to 2 weeks. Makes about 6 cups.