

Cleo's No Churn Ice Cream

Chocolate, Vanilla, Coffee

"No churn" ice cream appeals to me. It's easy to make, economical, takes little room in my freezer, and does not require reading appliance instructions (huzzah).

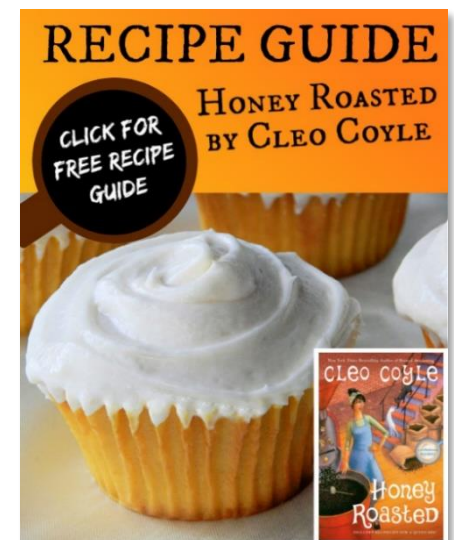
Unfortunately, there is a problem with the most common recipe for "no churn" ice cream, one I have worked to remedy.

Why I Revised the Popular "No Churn" Ice Cream Recipe

"No churn" ice cream replaces the churning of air into the cream with whipping the air into the cream before freezing. This does a good job of keeping the end product as soft and fluffy as churned ice cream. But there is a problem with the most common "no churn" recipe I've seen shared across the internet (i.e., cream + sweetened condensed milk). It produces an ice cream that's far too soft, melts too easily, and leaves a waxy aftertaste on the tongue from too much butterfat. In short, it produces a product like ice cream but not as good. So I began experimenting with that ubiquitous no churn recipe and have come up with an improved version (IMO, of course). Why is it better? A few reasons...

- (1) Adding evaporated milk to the mix before freezing creates a final product that has a much cleaner, more ice-cream-like texture, eliminating that waxy butterfat coating on the tongue. It also...
- (2) Allows very fine ice crystals to form, which make the final product colder in the mouth and gives it a more stable form in the dish or on your cone. Finally...
- (3) By only whipping the cream until its thickened, rather than until it has "stiff peaks" (as most of the other recipes require), the final product is denser and more like a churned ice cream or gelato.

I'm continuing to experiment with flavors and ratios. If you're an ice cream or gelato lover, I invite you to join the foodie fun. For today, my experiments have yielded nice results with these recipes. May you mix them with love and eat them with joy!



Free Recipe Guide to Cleo's new culinary mystery **Honey Roasted:** [click here.](#)



~ Cleo Coyle

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Cleo Coyle's No Churn Chocolate Ice Cream

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who writes [The Coffeehouse Mysteries](#)
as [Cleo Coyle](#) with her husband, Marc Cerasini

Makes a little over 1 quart, about 5 cups

1/4 cup natural, unsweetened cocoa powder
1 (14 ounce) can Sweetened Condensed Milk (1-1/4 cups)
2-1/3 cups Heavy Cream (aka Heavy Whipping Cream)
1/3 cup evaporated milk
1/2 teaspoon pure vanilla extract

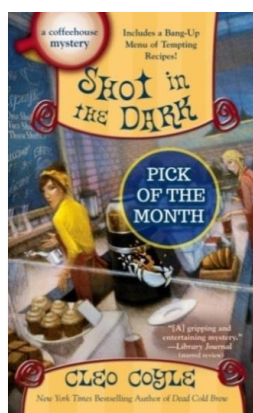
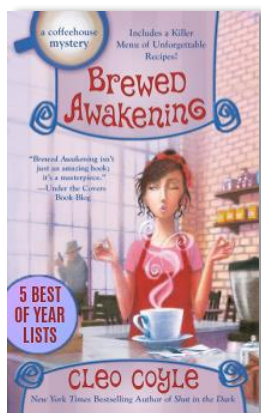


Directions: In a small bowl, fork-whisk cocoa powder into sweetened condensed milk. Set aside. In a large, chilled metal, glass, or ceramic bowl, beat heavy cream with electric mixer until

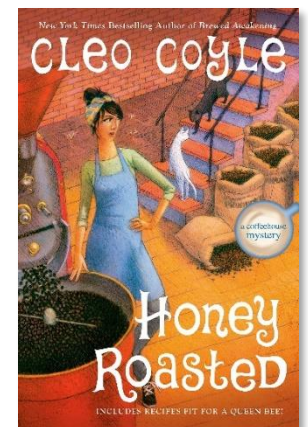
thickened. (Do not create whipped cream, simply beat it until it resembles thickened white gravy, as pictured.) Add your chocolate sweetened condensed milk, evaporated milk, and vanilla extract. With mixer on low, blend everything until smooth. Be sure to blend the chocolate all the way through. The mixture should resemble a chocolate milkshake with no chocolate streaks.



Pour blended mixture into a 9 x 5 metal loaf pan. Why? Because a metal pan will conduct the cold better than a plastic container. Do not fill pan to very top. You'll need to stretch a sheet of plastic wrap across the top of the pan, keeping the plastic from touching the ice cream itself. Place the pan in the freezer for 8 to 12 hours. By then, the entire pan should be ready to serve and enjoy! To store, you can scoop the ice cream into a re-sealable plastic container, or you can continually re-wrap the metal pan in plastic wrap to prevent freezer burn.



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Cleo Coyle's No Churn Vanilla Ice Cream

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Be sure to use pure vanilla extract rather than “imitation vanilla” for better flavor in this recipe. For my No Churn Vanilla Bean Ice Cream recipe with tips on working with vanilla beans, [click here](#) for my alternate recipe! ~ Cleo



Makes a little over 1 quart, about 5 cups

- 2 cups Heavy Cream (aka Heavy Whipping Cream)
- 1 (14 ounce) can Sweetened Condensed Milk (about 1-1/4 cups)
- 2/3 cup evaporated milk (or one 5-ounce can)
- 2-1/2 teaspoons pure vanilla extract
- 2 pinches of table salt (or finely ground sea salt)

Directions: In a chilled metal, glass, or ceramic bowl, beat heavy cream with an electric mixer until thickened. (Do not create whipped cream, simply beat it until it resembles a thickened white gravy.) Add the sweetened condensed milk, evaporated milk, pure vanilla extract, and salt. With the mixer on low, blend the mixture well until smooth. Pour the blended mixture into a 9 x 5 metal loaf pan.

Why? Because a metal pan will conduct the cold better than a plastic container. Do not fill the pan to the very top. Here's why: You'll need to stretch a sheet of plastic wrap across the top of the pan, keeping the plastic from touching the ice cream itself. Place the pan in the freezer for 8 to 12 to hours. By then, the entire pan should be ready to serve and enjoy! To store, you can scoop the ice cream into a re-sealable plastic container, or you can continually re-wrap the metal pan in plastic wrap to prevent freezer burn.

To see my [Vanilla Bean Ice Cream](#) recipe, [click here](#)



Eat with joy!

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Cleo Coyle's No Churn Coffee Ice Cream

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*Like a sweet, cold edible coffee, the flavor
of my favorite beverage permeates this ice
cream by way of a good quality instant
espresso powder. To learn more about it,
see my note at the end. ~ Cleo*

Makes a little over 1 quart, about 5 cups

2 cups Heavy Cream (aka Heavy Whipping Cream)
1 (14 ounce) can Sweetened Condensed Milk (about 1-1/4 cups)
2/3 cup evaporated milk (or one 5-ounce can)
1 Tablespoon instant espresso powder*
1/2 teaspoon pure vanilla extract

Directions: In a chilled metal, glass, or ceramic bowl, beat heavy cream with an electric mixer until thickened. (Do not create whipped cream, simply beat it until it resembles a thickened white gravy.) Add the sweetened condensed milk, evaporated milk, instant espresso powder, and vanilla. With the mixer on low, blend the mixture well until smooth.

Pour the blended mixture into a 9 x 5 metal loaf pan. Why? Because a metal pan will conduct the cold better than a plastic container. Do not fill the pan to the very top. Here's why. You'll need to stretch a sheet of plastic wrap across the top of the pan, keeping the plastic from touching the ice cream itself. Place the pan in the freezer for 8 to 12 hours. By then, the entire pan should be ready to serve and enjoy! To store, you can scoop the ice cream into a re-sealable plastic container, or you can continually re-wrap the metal pan in plastic wrap to prevent freezer burn.

***Espresso powder note:** In baking and cooking, good quality instant espresso powder produces better flavor than instant coffee or coffee crystals, which is why I recommend using instant espresso instead of instant coffee for your recipes. The brand I use is Medaglia D'oro because it delivers the instant espresso in fine powder form, which dissolves beautifully into batters. All is not lost if you have only instant coffee crystals or your instant espresso comes in crystal rather than powder form. For best flavor in those cases, whisk the crystals into a small amount of the evaporated milk until completely dissolved before using in this recipe.



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