



Vanilla Ice Cream

The best part? You don't need an ice cream machine!

Ingredients

- 1 can (14 ounces) sweetened condensed milk
- 2 teaspoons pure vanilla extract
- 2 tablespoons bourbon (optional)
- 2 cups cold heavy cream

Directions

In a medium bowl, stir together condensed milk, vanilla, and Bourbon, if desired.

In a large bowl, using an electric mixer, beat cream on high until stiff peaks form, 3 minutes.

With a rubber spatula, gently fold whipped cream into condensed milk mixture.

Pour into a 4 1/2-by-8 1/2-inch loaf pan. Freeze until firm, about 6 hours.

[Petrova Grier Tillery](#) shared [2 Country Craftin' Cookin' Sisters's photo](#).