



A TASTEFUL PLACE AT THE DALLAS ARBORETUM

Cranberry Ice Cream

Ingredients

- 2 cups fresh cranberries
- 15 oz sweetened condensed milk
- 2 cups heavy whipping cream
- 1/3 cup granulated sugar

Directions

Place the cranberries and sweetened condensed milk in a blender. Pulse until cranberries are roughly chopped giving some texture. Set aside.

Beat the heavy cream until ribbons begin to form, adding the sugar gradually. This will take about 8 minutes (Use an electric mixer to make it easier on yourself.).

Fold the cranberry mixture into the cream and pour into a freezer-safe container. Freeze for 4 hours to overnight.

*Contains dairy