



A TASTEFUL PLACE
AT THE DALLAS ARBORETUM

Strawberry Ice Cream

Ingredients

- 2 cups diced strawberries
- 2 cups heavy cream
- 1 tsp vanilla
- 1-14oz can sweetened condensed milk

Directions

Place the strawberries in a blender and puree. Set aside.

Place the heavy cream and vanilla into the bowl of an electric mixer and whip at medium high speed until soft ribbons begin to form. Mix in the sweetened condensed milk and vanilla until just combined, about 15 seconds. Set the mixer on the lowest setting and pour in the strawberry puree and mix until just combined.

Pour the ice cream into a freezer safe container and freeze for two hours. Using a utility spoon with a long handle, stir the ice cream as best you can from the bottom of the container upwards to get any fruit that may have settled to the bottom. Place back in the freezer for another hour to overnight.