



Celebrate National Ice Cream Month with your own homemade vanilla ice cream

By Volkswagen Malaysia

Ingredients:

2 cups heavy whipping cream

400ml sweetened condensed milk

2 teaspoons vanilla extract

Toppings (strawberries, chocolate chips, sprinkles)

Instructions (Prep time: 6.5 hours)

Whisk the heavy whipping cream with a mixer

First pour the whipping cream into a bowl and whisk with high speed until soft peaks start to form (approximately 3 minutes).

Add the flavouring and milk

In a small bowl, mix together the vanilla extract and the sweet condensed milk. Pour the mixture into the whipped cream and continue whisking until it is thick and stiff peaks form.

Freeze for 6 hours

Pour the ice cream mixture into an airtight container and move to the freezer (uncovered) and freeze for at least 6 hours to achieve the best creamy consistency.

Garnish with your favourite toppings

Now you have your ice cream base and feel free to add your preferred toppings such as nuts or sprinkles to add an extra layer of fabulous flavours. You can also serve guests and let them pick from a mix of assorted toppings. Now go beat the heat with this tasty treat!