



Long Livo

# Oreo Cookie Ice Cream – Quick & Creamy

**15 min**

Prep time

**Easy**

Difficulty

**15 min**

Total time

**American**

Cuisine

**4**

Servings

**Dessert**

Course

## Ingredients

### Base

- ☐ 2 cups heavy cream, chilled
- ☐ 1 cup sweetened condensed milk
- ☐ 1 tsp vanilla extract

- ☐ 1/4 tsp salt

### Cookie Mix-In

- ☐ 12 Oreo cookies, crushed (keep some larger pieces for texture)

## Instructions

- 1 In a large mixing bowl, whisk together the sweetened condensed milk, vanilla extract, and a pinch of salt until smooth.
- 2 In a separate chilled bowl, beat the heavy cream until soft peaks form; be gentle so you keep an airy texture.
- 3 Fold the whipped cream into the condensed milk mixture using a spatula, turning the bowl over a few times until fully incorporated.
- 4 Gently stir in the crushed Oreo pieces, reserving a handful for topping.
- 5 Transfer the mixture into a shallow freezer-safe container, smooth the top, and sprinkle the reserved crumbs over the surface.
- 6 Cover tightly and freeze for at least 45 minutes; after 20 minutes, give it a quick stir to break any forming ice crystals.
- 7 When firm, scoop into bowls and serve immediately, or let sit a few minutes to soften for a smoother bite.

## Nutrition per serving

**250 kcal**

Calories

**3 g**

Protein

**30 g**

Carbs

**14 g**

Fat

### **Tips & notes**

- If the mixture becomes too hard, let it sit at room temperature for a couple of minutes before scooping.
- For extra swirl, drizzle a bit of chocolate syrup after the final freeze.
- You can substitute the Oreos with chocolate wafer cookies for a different flavor profile.