



Long Livo

Vanilla Ice Cream – Easy Ninja Creami Recipe

15 min

Prep time

Easy

Difficulty

15 min

Total time

American

Cuisine

4

Servings

Dessert

Course

Ingredients

Base

- ☐ 2 cups whole milk
- ☐ 1 cup heavy cream
- ☐ 3/4 cup granulated sugar
- ☐ 1 tsp pure vanilla extract
- ☐ Pinch of sea salt

Instructions

- 1** In a medium bowl, whisk together the milk, cream, sugar, salt, and vanilla until the sugar dissolves completely.
- 2** Cover the bowl and let the mixture rest for 5-10 minutes, allowing the vanilla flavor to blossom.
- 3** Pour the custard into the Ninja Creami's pint container, smooth the top, and insert the lid.
- 4** Freeze the container upright for at least 4 hours or overnight until solid.
- 5** Place the frozen pint into the Ninja Creami, select the 'Ice Cream' program, and let the machine spin until creamy.
- 6** If you'd like, fold in soft-serve toppings or drizzle a bit of chocolate ice cream duo for a subtle contrast, then enjoy.

Nutrition per serving

250 kcal

Calories

3 g

Protein

28 g

Carbs

14 g

Fat

Tips & notes

- If the ice cream feels grainy, run it through a second spin.
- For extra vanilla intensity, split a vanilla bean and scrape the seeds into the mixture.
- Serve immediately for a soft-serve texture; refreeze for firmer scoops.