

Choco Fever Dream

Oreo Cookie Ice Cream – Quick & Creamy

15 min Prep time	**15 min** Total time	**4** Servings
Easy Difficulty	**American** Cuisine	**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	3 g	30 g	14 g
Calories	Protein	Carbs	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.