

Choco Fever Dream

Vanilla Ice Cream – Easy Ninja Creami Recipe

15 min Prep time	**15 min** Total time	**4** Servings
Easy Difficulty	**American** Cuisine	**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	3 g	28 g	14 g
Calories	Protein	Carbs	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.