

YIELD: 1 PINT

Ninja Creami Vanilla Ice Cream

This rich and creamy vanilla ice cream is easy to make with your Ninja Creami machine!

PREP TIME	ADDITIONAL TIME	TOTAL TIME
5 minutes	1 day	1 day 5 minutes



Ingredients

- 1 TBSP (1/2 ounce) cream cheese
- 1/3 cup granulated sugar
- 1 1/2 tsp vanilla extract
- 1 cup whole milk
- 3/4 cup heavy whipping cream

Instructions

1. Add cream cheese to a microwave-safe bowl. Microwave for 10 seconds.
2. Add sugar and vanilla extract to the cream cheese. Use a silicone spatula or wooden spoon to mix together, until incorporated into a thick paste.
3. In a separate measuring cup, combine whole milk and heavy cream. Gradually add this liquid to the sugar mixture (a couple tablespoons at a time to start), mixing well to combine. Continue until all liquid is added and the sugar has dissolved.
4. Transfer mixture to a Ninja Creami pint. Close the lid and freeze for 24 hours on a level location in your freezer.
5. After 24 hours, remove from freezer and take off lid. Add pint to the bowl of the Ninja Creami and secure lid. Insert bowl into machine, locking into place.
6. Select the Ice Cream function, which will run for about 2 minutes.
7. When the function is complete, unlock the bowl and remove lid. Serve and enjoy!

Notes

- If your ice cream is crumbly after processing, you can use the Re-Spin function to see if that helps the texture. If not, add 1 tablespoon of milk and Re-Spin again. This

usually does the trick.

- If you need to make this dairy free, you can use unsweetened oat milk instead of milk, unsweetened coconut cream instead of heavy cream, and vegan cream cheese instead of regular cream cheese.

Recipe slightly adapted from Ninja Creami

Nutrition Information: YIELD: 4 SERVING SIZE: 1/2 cup

Amount Per Serving: CALORIES: 286 TOTAL FAT: 20g SATURATED FAT: 13g TRANS FAT: 1g

UNSATURATED FAT: 6g CHOLESTEROL: 63mg SODIUM: 84mg CARBOHYDRATES: 21g FIBER: 0g SUGAR: 21g

PROTEIN: 5g

Nutrition information is automatically calculated and is not guaranteed for accuracy.



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CUISINE: American / CATEGORY: Ice Cream

<https://marginmakingmom.com/ninja-creami-vanilla-ice-cream/>