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No Machine Peanut Butter Ice Cream

No equipment needed ice-cream? We're in! This simple ingredient, using pantry staples recipe is the perfect solution to wanting to grab a spoonful of something sweet and not needing the fancy machines to do so. Enjoy ice cream from the comfort of your own home.

No Machine PB Ice Cream



CATEGORY

Dessert

SERVINGS

4

PREP TIME

6 hours

COOK TIME

30 minutes



INGREDIENTS

- 3/4 Cup Evaporated Milk

DIRECTIONS

1. Pour the evaporated milk into a bowl and place it, and the beaters of a hand or stand m

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- [1/2 cup Cinnamon Honey Peanut Butter](#)

- 2-3 Tbspns Honey
- 1 1/2 tsp Vanilla Extract
- 1 1/2 tsp Ground Cinnamon
- Pinch of Sea Salt
- 2-4 Tbspns Milk (if needed)

- the freezer for 20-30 minutes. The milk should begin to freeze around the edges.
2. Combine the peanut butter, cinnamon, vanilla, salt and honey in a separate mixing bowl. Start by adding 2 Tbls of Milk. If the mixture is too thick, add more Milk.
 3. Beat the Evaporated Milk with your hand or stand mixer for 3 minutes on medium high speed until stiff peaks form. To test for stiff peaks, dip the beaters into the milk, and turn them upside down. If the peaks can stand up without falling down, you're good.
 4. Add the whipped evaporated milk into the peanut butter mixture, and fold with a spatula. Only mix enough to combine, or the air in the evaporated milk will deflate. It is okay if there is a little unmixed peanut butter.
 5. Once mixed place into a container, place in the freezer for at least 6 hours, and serve.

RECIPE NOTE

Add some pecans or an extra drizzle of PB to top it off!



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