

Bite Spoon

Best Ninja Creami Vanilla Ice Cream

10 min Prep time	**10 min** Total time	**4** Servings
Easy Difficulty	**American** Cuisine	

Ingredients

Base

- [ ] 2 cups heavy cream
- [ ] 1 cup whole milk
- [ ] 3/4 cup granulated sugar
- [ ] 2 teaspoons pure vanilla extract
- [ ] Pinch of fine sea salt

Optional Enhancements

- [ ] 1 egg yolk (for custard richness)
- [ ] 1 teaspoon vanilla bean seeds

Instructions

1. In a mixing bowl, whisk together the sugar, salt, and vanilla extract until the sugar begins to dissolve.
2. Slowly pour in the heavy cream and milk, whisking gently to keep the mixture smooth and cool.
3. If using, whisk the egg yolk in a separate bowl, then temper it with a spoonful of the warm dairy mixture before folding it back in.
4. Transfer the prepared base into the Ninja Creami's pint container, seal tightly, and place in the freezer for at least 24 hours.
5. After freezing, install the pint in the Creami, select the 'Ice Cream' program, and let it spin until creamy. Scoop, serve, and enjoy.

Nutrition per serving

280 kcal	4 g	22 g	20 g
Calories	Protein	Carbs	Fat

Tips & notes

- For a richer taste, replace half of the milk with additional heavy cream.
- If the ice cream is too firm after the spin, add a splash of milk and re-spin.
- Serve with fresh berries or a drizzle of caramel for extra indulgence.