

Bite Spoon

Oreo Cookie Ice Cream Recipe

15 min Prep time	**15 min** Total time	**4** Servings
Easy Difficulty	**American** Cuisine	**Dessert** Course

Ingredients

Base Ice Cream

- [ ] 2 cups heavy cream
- [ ] 1 cup whole milk
- [ ] 3/4 cup granulated sugar
- [ ] 1 tsp vanilla extract
- [ ] 1 pinch salt

Oreo Mix-In

- [ ] 12 Oreo cookies, crushed (reserve 2 for topping)

Instructions

1. In a medium bowl, whisk together the milk, sugar, vanilla, and salt until the sugar dissolves.
2. Slowly pour in the heavy cream, whisking gently to keep the mixture smooth and airy.
3. Cover the bowl and refrigerate the custard for at least 30 minutes, or until chilled.
4. While the custard chills, place the crushed Oreos (save a few whole pieces) in a shallow dish.
5. Pour the chilled custard into the Ninja Creami pint, level the top, and secure the lid.
6. Freeze the pint for a minimum of 24 hours.
7. After freezing, insert the pint into the Ninja Creami, select the ‘Ice Cream’ function, and let it spin.
8. When the cycle finishes, spoon in the crushed Oreo pieces and spin again on the ‘Mix-In’ setting.
9. Transfer the ice cream to a serving bowl, garnish with the reserved whole Oreos, and enjoy.

Nutrition per serving

320 kcal	4 g	30 g	22 g
Calories	Protein	Carbs	Fat

Tips & notes

- For extra crunch, add a handful of cookies after the first churn.
- If the ice cream is too hard, let it sit at room temperature for 5 minutes before scooping.
- You can experiment with chocolate-swirl by adding melted chocolate in small ribbons during the Mix-In step.