

VINCE & JOE'S GOURMET MARKET'S

EASY LOAF PAN 'GELATO'

Recipe Courtesy: Vince & Joe's Gourmet Market

- 14 ounce can of sweetened condensed milk
- 1-1/2 teaspoons pure vanilla extract
- ½ cup cocoa (if making chocolate)
- 1/8 teaspoon salt
- 2 cups heavy cream

Place a 9" x 5" loaf pan in the freezer to chill.

Place the condensed milk, vanilla and salt in a large bowl and stir until combined. If making chocolate ice cream, add your cocoa.

Whip the cold cream in a mixer until stiff peaks form. Fold 1 cup of the whipped cream into the bowl with the condensed milk mixture, gently folding with a spatula. When combined, add that mixture to the bowl with the remaining whipped cream until completely blended.

Pour mixture into the chilled 9" x 5" loaf pan, cover and freeze until firm. Enjoy!

*** You can make this designer ice cream by adding in any flavors or toppings that you like. Pour ice cream mixture in thirds, layering with toppings, or wait until mixture chills slightly and mix in toppings or add toppings to the top only.