



Dulce de Leche Two Ingredient Ice Cream



Author: GritsAndGouda.com

Yield: 6 to 8 servings

Ingredients:

- 1 (13.2-oz) can dulce de leche (sold with sweetened condensed milk)
- 2 cups heavy whipping cream, divided

Directions:

1. Spoon dulce de leche into a medium size bowl. Add 1/3 cup whipping cream and stir until smooth.
2. Pour remaining 1 2/3 cups whipping cream in a medium size mixing bowl with high sides and beat with an electric mixer on medium speed until whipping cream starts to thicken. Increase speed to high and beat until stiff peaks form.
3. Fold whipped cream into dulce de leche mixture just until white streaks are gone. Spread mixture into a 9x5 loafpan; cover with plastic wrap and freeze 4 hours or until firm.