

McDonald's Style Caramel Sundae

Ingrédients

- 120g of heavy cream
- 170g of sweetened condensed milk

Préparation

1. A quick, no-equipment, and delicious ice cream recipe, are you interested?
2. Here's a no-churn Sundae ice cream recipe that you can modify according to your preferences: caramel, chocolate, or red fruit sauce, caramel, hazelnut, or peanut crunch, ice cream flavored with vanilla, coffee, or even cinnamon for a more original version Ingredients: I used Norohy vanilla extract from Valrhona: code ILETAITUNGATEAU for 20% off sitewide (affiliate).
3. I used chopped hazelnuts from Koro: code ILETAITUNGATEAU for 5% off sitewide (non-affiliate).
4. Preparation time: 10 minutes + freezing time For 4 people: Ingredients: of heavy cream of sweetened condensed milk A bit of vanilla extract Caramel sauce & dried fruits Recipe: Whip the heavy cream into whipped cream.
5. Gently fold in the sweetened condensed milk and the vanilla with a spatula.
6. Pour into a container and freeze, stirring regularly.
7. When the ice cream has the consistency to be piped, pour it into a piping bag fitted with a star tip and pipe it into jars.
8. Let it crystallize in the freezer, then add caramel sauce (or chocolate or red fruit according to your preferences) and pieces of dried fruits before enjoying!