

NO CHURN BIRTHDAY CAKE ICE CREAM

You say it's your birthday — happy birthday to you with this No Churn Birthday Cake Ice Cream treat! It is so easy to make and perfect for a celebration of any kind! And any dessert is fun with sprinkles, right?

Source: www.cookingonthefrontburners.com



INGREDIENTS:

- 1 Pint of Heavy Cream
- 14 Oz. Sweetened Condensed Milk
- 2 Tablespoons Melted Butter
- 1 Cup Yellow Cake Mix
- 1/3 Cup Rainbow Sprinkles

INSTRUCTIONS:

- In a large bowl whip the heavy cream until stiff peaks form
- In another large bowl combine the condensed milk, butter and cake mix - mix well
- Fold in the whipped cream into the mixture above with a rubber spatula then add in the sprinkles
- Spread in a large loaf pan and freeze until firm (at least 6 hours)

Note:

Place mixing bowl and beaters in freezer for about 5 minutes before whipping the heavy cream. It helps keep the mixture cold.

Nutrition Information:

Yield: 10

Serving Size: 1

Amount Per Serving:

Calories: 430

Sodium: 187mg

Total Fat: 26g

Carbohydrates: 44g

Saturated Fat: 16g

Fiber: 0g

Trans Fat: 1g

Sugar: 39g

Unsaturated Fat: 9g

Protein: 6g

Cholesterol: 78mg

Nutritional information provided is computer-generated and only an estimate. You may want to do your own research with the ingredients listed if you have concerns about health or specific diets.