

*Texas Hill Country Olive Co.*

# **BLOOD ORANGE VANILLA ICE CREAM**

with Blood Orange Infused Olive Oil

**Makes:** 12 servings or 6 cups

**Prep Time:** 10 minutes

**Freeze Time:** 2 Hours

## **Ingredients:**

- 4 cups heavy cream
- 14 oz. sweetened condensed milk
- 2 Tbsp vanilla extract
- 2 Tbsp Blood Orange Olive Oil

## **Directions:**



1. In a large bowl, use a hand-mixer on high speed to beat the heavy cream until thick, stiff peaks form.
2. Add sweetened condensed milk beat on low until combined.
3. Next, add the vanilla extract and Blood Orange olive oil. Beat on low until combined.
4. Scoop out the mixture into a metal loaf pan, smooth it out.
5. Store in the freezer for at least 2 hours; 3+ hours for more solid ice cream.

OPTIONAL: stir in additional ingredients of choice; nuts, chocolate chips, syrups, etc. prior to scooping mixture into loaf pan.