

Strawberry Ice Cream - No Churn - Blender by Lynn's Recipes



Lynn's Recipes.com

Lynn demonstrates how to make a quick and easy, no churn ice cream. This is made in the blender. A great dessert or snack. My friend Kristy shared this recipe with me and it is delicious.

Ingredients:

- 3/4 cup half & half
- 1/2 cup sweetened condensed milk
- 1 Tablespoon lemon juice
- 3 cups frozen strawberries

Put all of the above in the blender and blend well.

Put in containers and freeze until set up.

*Affiliate Link

*Link to [White Pint Frozen Dessert Containers](#)

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Lynn's Recipes | April 2015
www.lynnrecipes.com

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