

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

---



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](#)

[Comment or watch this Recipe on You Tube](#)

Follow me on:



[YouTube](#)

[Twitter](#)

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

---



[Facebook](#)

[Instagram](#)

[Roku](#)

Lynn's Recipes | April 2015  
[www.lynnrecipes.com](http://www.lynnrecipes.com)

-----

[Click here for a handy Conversion Chart](#)