

# No-Churn Superman Ice Cream



## Ingredients

- ◆ 14 oz can of sweetened condensed milk
- ◆ 3 egg yolks
- ◆ 2 cups heavy cream
- ◆ 2 teaspoons jello mix (strawberry-banana, cherry, or black cherry)
- ◆ 1 teaspoon lemon pudding mix
- ◆ Boiling Water (small amount)
- ◆ 1/4 teaspoon almond extract
- ◆ Red, Yellow, and Blue food coloring

## Instructions

- ◆ Mix the sweetened condensed milk with the egg yolks.
- ◆ Cook custard mixture on medium heat for 7-10 minutes, or until hot.
- ◆ Chill the custard mixture for 1 hour in the refrigerator.
- ◆ In a separate bowl, whip the heavy cream to stiff peaks.
- ◆ Fold the chilled custard mixture into the whipped cream.
- ◆ In 3 separate bowls, you'll color your ice cream:
  - ◆ BLUE: In a smaller bowl, dissolve the jello and pudding granules in boiling water (use just enough to dissolve — adding too much will make your ice cream watery). Once dissolved, stir in approximately 1/3 of the ice cream. Stir in blue food coloring, to desired shade.
  - ◆ RED: In another bowl, stir almond extract into 1/3 of the ice cream. Stir in red food coloring, to desired shade.
  - ◆ YELLOW: With remaining 1/3 of the ice cream, stir in yellow food coloring to desired shade.
- ◆ Using a loaf pan or some other freezer-safe dish, add alternating scoops of the different colored ice creams. DO NOT STIR TOGETHER, as you want the colors to remain distinct from each other.
- ◆ Put in the freezer to chill and set for 8 hours.
- ◆ *Scoop and enjoy!*

*Recipe adapted from: <https://spoonuniversity.com/recipe/ice-cream-no-churn-recipe>*