

Cinnamon Ice Cream

Ingredients:

- 1 quart half and half
- 1 pint heavy whipping cream
- 3 cinnamon sticks
- 2 14 oz cans sweetened condensed milk
- Up to 2 quarts whole milk (as needed)

Please remember our team if you have family or friends who are wanting to buy or sell a home.

WE APPRECIATE REFERRALS!

DIRECTIONS:

In a 2 quart sauce pan, combine half and half and cinnamon sticks. Cook 20 minutes over low heat (do not boil). Remove from heat. Remove cinnamon sticks and chill for at least 4 hours. In a separate bowl, with a mixer, beat the whipping cream until soft peaks form. Add condensed milk and continue to beat until stiff peaks form. Add chilled half and half. Pour mixture into a 4 to 6 quart ice cream canister. Add milk, if necessary, to fill canister to the freezer line. Freeze ice cream



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