

Homemade Peanut Butter Fudge Ice Cream

Chef Stacey - Aldi test Kitchen
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Servings: 4

*2 cups heavy whipping
cream
14 ounces sweetened
condensed milk
1 teaspoon pure vanilla
1/2 cup creamy peanut
butter
1/2 cup hot fudge topping*

Preparation Time: 10 minutes**Freeze Time: 8 hours**

In a large bowl, combine the whipping cream, sweetened condensed milk and vanilla. Using an electric mixer, whip the mixture until stiff peaks form, 3 to 5 minutes.

Line a loaf pan with plastic wrap. Pour one-inch of the mixture into the pan.

Microwave the peanut butter for 15 seconds or until softened to a pouring consistency. Drizzle half of the peanut butter over the top of the mixture. Add another layer of the cream mixture. Drizzle half of the fudge over the cream mixture. Repeat each layer, finishing with the cream mixture. Cover the top with plastic wrap.

Freeze for six to eight hours.

Per Serving (excluding unknown items): 869 Calories; 57g Fat (57.7% calories from fat); 12g Protein; 81g Carbohydrate; 1g Dietary Fiber; 197mg Cholesterol; 231mg Sodium. Exchanges: 1/2 Non-Fat Milk; 10 1/2 Fat; 5 Other Carbohydrates.