

Cinnamon Roll Ice Cream

It's Utterly Delicious

This homemade, no churn cream cheese cinnamon roll ice cream by far the best ice cream you will ever taste. From the creamy cream cheese ice cream, to the swirl of cinnamon will be delightful to your taste buds from the first spoonful.

Optional: Add a fresh cinnamon roll to your ice cream to indulge yourself. It will complete the taste, if you dare.

Prep Time: 15 minutes

Additional Time: 8 hours minimum

Total Time: 8 hours and 15 minutes

Ingredients

Cinnamon Roll Filling

½ Cup salted butter, melted
1 cup light brown sugar, lightly packed
2 tsp ground cinnamon

Cream Cheese Ice Cream

16 oz. cream cheese, room temperature
2 (14 oz.) cans sweetened condensed milk
4 cups heavy whipping cream, cold
2 tsp Vanilla extract
½ tsp pink himalayan sea salt
2 tsp cinnamon for topping

Instructions

1. In a small bowl combine the salted butter, light brown sugar, and cinnamon for the filling. Mix them together until it is completely combined.
2. Place the cream cheese and sweetened condensed in a large bowl. Using a stand mixer at full speed to beat together until they are creamy and smooth.
3. Add in the cold heavy whipping cream, the vanilla extract, salt, and beat until soft peaks form and mixture is light and fluffy. Soft peaks will come after the mixture thickens in consistency.
4. Pour cream cheese ice cream mixture into loaf pans. Place drops of cinnamon roll filling into it and swirl lightly to keep cinnamon filling in clumps.
5. Cover the loaf pan with saran wrap tightly to ensure that it freezes correctly.

*Leave out for 10 mins to thaw before serving and enjoy.