

Helergon Kitchen

Best Ninja Creami Vanilla Ice Cream Recipe

15 min	15 min	4
Prep time	Total time	Servings
Easy	**American**	
Difficulty	Cuisine	

Ingredients

Base Ice Cream

- [ ] 2 cups heavy cream
- [ ] 1 cup whole milk
- [ ] 3/4 cup granulated sugar
- [ ] 1 vanilla bean, split and seeds scraped
- [ ] 1 tsp pure vanilla extract
- [ ] Pinch of kosher salt

Optional Mix-ins

- [ ] 2 tbsp dark chocolate chips
- [ ] 1 tbsp caramel swirls

Instructions

1. In a medium bowl, whisk together heavy cream, whole milk, and sugar until the sugar fully dissolves.
2. Add the vanilla bean seeds, vanilla extract, and a pinch of salt; whisk gently, then let the mixture rest for 10 minutes.
3. Pour the mixture into the Ninja Creami pint container, seal the lid, and place it in the freezer for at least 24 hours.
4. After freezing, insert the container into the Creami, select the "Ice Cream" function, and let the machine spin until smooth.
5. If using optional mix-ins, add them now and use the "Mix-In" button for a brief pulse.
6. Serve immediately for a soft-serve texture or refreeze 30 minutes for a firmer scoop.

Nutrition per serving

260 kcal	3 g	22 g	18 g
Calories	Protein	Carbs	Fat

Tips & notes

- For an ultra-smooth finish, strain the mixture through a fine-mesh sieve before freezing.
- If you prefer a richer flavor, substitute half of the milk with additional cream.
- A tiny splash of bourbon or rum can add depth and help prevent ice crystals.