

Helergon Kitchen

Oreo Cookie Ice Cream – Quick & Creamy Ninja Creami

20 min Prep time	**20 min** Total time	**4** Servings
Easy Difficulty	**American** Cuisine	**Dessert** Course

Ingredients

Ice Cream Base

- [ ] 2 cups heavy cream
- [ ] 1 cup whole milk
- [ ] 1/2 cup granulated sugar
- [ ] 1 tsp vanilla extract
- [ ] 1 cup crushed Oreo cookies (plus extra for topping)

Instructions

1. In a large bowl, whisk together the heavy cream, whole milk, sugar, and vanilla until the sugar dissolves.
2. Fold in half of the crushed Oreo cookies, keeping the rest aside for later.
3. Pour the mixture into the Ninja Creami pint container, cover with the lid, and freeze for at least 24 hours.
4. After freezing, attach the container to the Ninja Creami and select the "Ice Cream" function. Once the cycle finishes, create a small well in the center and add the remaining Oreo crumbs, then select the "Mix-In" function.
5. Let the ice cream sit for 5 minutes, scoop into bowls, and garnish with a few extra Oreo pieces.

Nutrition per serving

420 kcal	6 g	36 g	28 g
Calories	Protein	Carbs	Fat

Tips & notes

- If the mixture is too thick after the first churn, add a splash of milk and re-spin.
- For a deeper chocolate flavor, toast the Oreo crumbs lightly before adding.
- You can double the recipe for a larger batch; just ensure the container isn’t overfilled.