

Homemade Oreo Ice Cream

Taste just like an Oreo!

Homemade Oreo Ice Cream

Box of Oreo Instant Jello Pudding

1 sleeve of crushed Oreo's (I used the winter edition ones, so that's why I have pretty pops of red in my ice cream.)

2 eggs

1 cup sugar

2 – 12 oz cans of evaporated milk

1 – 14 oz can of condensed milk

1 pint of heavy whipping cream

1 tsp. vanilla

Milk

You will need a 4 QT ice cream maker. Link is below where to purchase one like mine! Mix pudding, eggs, and sugar together. Mix well until it gets to be like a fudgy substance. Then, add evaporated milk, condensed milk and vanilla. Stir well; then add heavy whipping cream. Mix well until any chunks are gone and it's smooth. Finally, add milk until you get to the "Fill LINE" in your ice cream maker. Mix one more time, and add blade and lid.

Fill sides of ice cream maker with salt and ice layering add you go. Adding a little water to it helps to freeze too. Mix until your ice cream maker stops. Add ice as it turns if needed. I typically add more ice at least once. Should only take about 30 minutes. Freeze any leftovers. It keeps for a long time.

Find ice cream maker here—>

<https://www.walmart.com/ip/Nostalgia-Electrics-4-Quart-Blue-Bucket-Electric-Ice-Cream-Maker-ICMP400BLUE/14506042>