

No-Cook Ice Cream

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This basic Vanilla Ice Cream recipe has only 5 ingredients, requires no cooking, and with the right equipment is ready in 30 minutes. Who doesn't love Ice Cream - especially ice cream this easy, using the Donvier chiller. This stuff is a million times better than store bought.

Basic Vanilla

2 eggs

2/3 cup sugar

1 3/4 cups milk

2 cups cream

2 tsp. vanilla

Beat eggs and sugar with an electric mixer until thick and cream-coloured. Add milk, cream and vanilla, mixing well. Pour into Donvier and turn handle 3 times every 2-3 minutes for 20 minutes. (Makes a quart or 1 litre)

Create all-natural premium ice cream and elegant sorbets in less than 20 minutes with the Donvier™ Ice Cream Maker. Freeze the Chillfast cylinder overnight, add your favorite ingredients and turn the handle occasionally no salt, ice or electricity required.

Make your homemade frozen desserts light and healthy or rich and decadent it's your choice. Try our kitchen-tested recipes, then experiment with your own. Select sunripened fruit, yogurt, bittersweet chocolate chunks, toasted nuts and more. Let the kids add candy or chocolate bar pieces.

With a Donvier™ Ice Cream Maker, dessert has never been so quick and easy to make, or so much fun. You'll never buy commercial ice cream again!

Store the Donvier™ cylinder in the freezer to whip up/produce/stir up/frozen treats at a moment's notice.