



## CLOTTED CREAM NO-CHURN ICE CREAM

*If you do like to be beside the seaside, this easy take on classic vanilla has bucketloads of nostalgic flavour to transport you straight there.*

**Makes** about 800ml  
(serves 4-6)

**Prepare** 10 minutes  
+ cooling and freezing

**Cook** 5 minutes

- 1 tbsp custard powder
- 100ml semi-skimmed milk
- 113g pot clotted cream
- 1 tsp vanilla bean paste

- 200g condensed milk
- 300ml whipping cream
- Wafers or cones, to serve (optional)

**1** In a small pan, stir together the custard powder and 2 tbsp milk until smooth. Stir in the remaining 70ml milk, plus the clotted cream (including the buttery crust) and vanilla. Set the pan over a medium heat and bring to the boil, whisking all the time (about 3 minutes).

**2** Once thickened and the first bubbles pop to the surface, take the pan off the heat and scrape the custard into a large mixing bowl. Pour in the condensed milk, stir, cover and leave to cool to room temperature.

**3** Have a 900g loaf tin, or similar-sized freezerproof container, ready. Pour the whipping cream into the custard. Using electric beaters, whisk until the custard is thick and aerated but not stiff. Spoon into the container, then cover and freeze for at least 6 hours or ideally overnight, until firm right to the middle. Leave at room temperature to soften for 10 minutes. Slice and serve sandwiched between wafers or scoop into cones, if liked.

✓ **Per serving** (for 4, including wafers) 2795kJ/673kcal/53g fat/33g saturated fat/38g carbs/31g sugars/trace fibre/11g protein/0.3g salt »