

# No-Churn Lemon Meringue Ice Cream

Servings: 12 | Active Time: 30 minutes | Total Time: 5 hours, 30 minutes

## Ingredients

1 (14 oz/396 g) can sweetened condensed milk (approx. 1 1/4 cups)  
2 teaspoons vanilla extract  
Pinch fine sea salt  
2 cups (16 oz/480 ml) heavy cream, cold  
1/2 cup (120 g) Meyer lemon curd (jarred, or homemade from [my recipe](#))  
Approx 1 cup (60 g) vanilla cookies, crushed or chopped

***Any uneaten ice cream should be stored in the covered container, in the freezer. It should stay fresh for about a month. Any longer than a month, and the ice cream begins to form ice crystals, which isn't the end of the world, it just changes the texture a bit.***

## Directions

In a medium bowl, whisk together the sweetened condensed milk, vanilla, and salt in a large bowl; set aside.

In the bowl of a stand mixer fitted with the whisk, or in a large bowl with a hand mixer, whip the cream on medium-high speed until firm peaks form, about 4-5 minutes.

Using a rubber spatula, fold about 1/2 cup of the whipped cream into the condensed milk mixture until combined. This is just to lighten up the condensed milk mixture, so don't worry about overmixing here.

Gently fold the rest of the whipped cream into the condensed milk mixture, until well blended and no streaks of cream remain. Take care to not overmix or you will deflate the whipped cream.

Pour into a container with a tight-fitting lid, cover, and freeze until mostly solid, about 2 hours total.

After 2 hours, swirl in the lemon curd and cookies with a teaspoon or offset spatula. Place in the freezer again, covered, and freeze until mostly solid and scoop-able, about 3 hours more.