

PIZZELLE ICE CREAM SANDWICHES

INGREDIENTS:

FOR NO-CHURN VANILLA BEAN ICE CREAM:

- 2 cups cold heavy whipping cream
- 14 ounce can sweetened condensed milk
- 2 teaspoons LorAnn Vanilla Bean Paste, Natural
- For Serving: package of Pizzelle Cookies



DIRECTIONS:

FOR NO-CHURN VANILLA BEAN ICE CREAM:

1. Whip heavy whipping cream to stiff peaks in a stand mixer or with an electric hand mixer
2. Whisk in sweetened condensed milk and Vanilla Bean paste until smooth and fluffy
3. Spread into a parchment lined 8x13 pan and freeze 5+ hours
4. Use a circle cookie cutter about the size of your cookies to cut out ice cream rounds. Sandwich between 2 pizzelle cookies and serve immediately.