

No-Churn Blueberry Cheesecake Ice Cream



- 200g spreadable cream cheese (about 3/4 cup)
- 1 can (14oz) sweetened condensed milk
- 2 teaspoons vanilla extract
- 2 cups heavy (whipping) cream, cold
- 3/4 cup [blueberry syrup](#)

In a stand mixer with the paddle attachment, beat cream cheese until creamy and smooth. Slowly add condensed milk, creaming between each addition to avoid lumps. Stir in vanilla extract and heavy cream. Switch to the whisk attachment. Beat on medium-high speed until stiff peaks form when beaters are lifted.

Spread half into an 8x8 inch, square baking dish. Dollop with half of blueberry syrup. Top with remaining cream mixture, spreading evenly. Dollop with remaining blueberry syrup. Using a knife, swirl the syrup into the cream mixture. Cover with foil and freeze for 6 hours or until firm.

Makes: 9 servings

*Allow to sit out for 20-30 minutes before serving.

*This is best eaten within one week.

From: [KitchenSimplicity.com](https://www.kitchensimplicity.com)