

## **RED, WHITE & BLUE NO CHURN CAKE ICE CREAM**

### INGREDIENTS

1 box white cake mix + oil, eggs, and water as directed on box  
red and blue food coloring  
2 cups heavy whipping cream  
14 oz can sweetened condensed milk  
1 cup milk  
1 teaspoon vanilla

[itsalwaysautumn.com](http://itsalwaysautumn.com)

---

### INSTRUCTIONS

**Preheat oven to 350 degrees.** Prepare cake batter as directed on box. Divide batter into 2 bowls. Tint one bowl red and one bowl blue. Bake as directed on box, then cool.

For ice cream: whip cream until stiff peaks form. In another bowl, whisk together milk, vanilla, and sweetened condensed milk until combined. Pour over cream and gently fold together until mostly combined, taking care not to deflate cream. Crumble in 4 red cupcakes and 4 blue cupcakes and stir gently. (Reserve remaining cupcakes or another use.) Pour mixture into shallow dish and freeze 6 hours until firm.