



## Mango Ice Cream

Ah...the joy of homemade ice cream on a hot summer day!

Store-bought mango ice creams usually only have a faint mango flavor. This recipe is the real deal. This recipe is super-easy, with only a few ingredients. You can make it ahead for yummy dessert.

If mangoes are in season and you can get fresh ones, make your own mango pulp to take this one over the top delicious.

A few tips:

Use a wire whisk, not the mixer for this recipe to ensure the whipped topping does not go flat. Wet the scoop for easier removal of the ice cream.

### Ingredients:

30 ounce can of mango pulp (Fresh mangoes take this recipe to a new level. Just grind them to make a pulp)

14 oz. can sweetened condensed milk

8 oz. whipped topping (non-dairy such as Cool Whip)

1 ripe fresh mango (optional)

### Preparation steps:

Place the mango pulp in a large bowl.

Add the sweetened milk, then the whipped topping

Whisk gently until all ingredients are well blended

Transfer the mixture to a container with a lid that can be placed in the freezer

Place in the freezer for at least 2 hours

Cut the fresh mango horizontally, getting as close to the seed in the center as possible. Score the mango, making the pieces as large or small as you like. Then cut away the skin.

Fold most of the fresh mango pieces into the frozen ice cream. Add the last remaining mango pieces on top.

Place back in the freezer for another 2-3 hours.

Scoop and serve!

### Bonus Items

If you want to watch the video again, click [here](#).

Mango pulp can be hard to find locally. If you love the recipe and plan to make this often this summer, check this highly-rated pack of 6 cans. Check it out [here](#).

