

More than 1 hour

Makes about 1.5L

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Ingredients

- 1 can (385g) condensed milk
- 1 tsp (5ml) vanilla extract or essence
- 2 cups (500ml) cream
- 1-2 packets (150g each) PnP pink and white mini marshmallows

Method

1. Combine condensed milk and vanilla.
2. Whisk cream in a separate bowl using an electric hand mixer until it forms stiff peaks.
3. Fold cream into condensed milk mixture.
4. Toast the marshmallows under the oven grill on a foil-lined tray for 5-8 minutes. (The more toasted they are, the deeper the flavour.)
5. Quickly fold toasted mallows into cream mixture, breaking up any clumps that form.
6. Pour into a freezer-safe container and freeze for at least 8 hours, or until set.
7. Serve scooped into bowls or in ice-cream cones.

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