**No Churn Ube Ice Cream**

**Ingredients**

2 cups heavy whipping cream, cold

14oz can sweetened condensed milk, cold

4 teaspoons (20 ml) ube flavoring extract

Rehydrated ube powder paste

Rehydrate the ube powder as directed.

Whip heavy cream on medium-high speed until soft peaks form.

Pour in condensed milk and whip until thick, stiff peaks form.

Add the ube paste and extract and whip until combined.

Freeze as directed.

Source: <https://foodtasia.com/ube-ice-cream/#how-to-make-no-churn-ube-ice-cream>