

Homemade Macaron Ice Cream

Yield: 12 min
Total Time: 45 min

Recipe from: <https://www.recipeschoose.com/recipes/swiss-macron-recipe>

Ingredients:

- 2 cups heavy whipping cream
- 2 cups half-and-half
- 1 cup sugar
- 1 teaspoon vanilla extract
- 4 macarons crushed, in the flavors of your choice
- sprinkles non-optional
- ice cream maker, I use this one, it's SUPER easy
- ice cream Air tight, container, optional

Nutrition:

1. Calories: 310 calories
2. Carbohydrate: 26 grams
3. Cholesterol: 80 milligrams
4. Fat: 23 grams
5. Protein: 3 grams
6. SaturatedFat: 14 grams
7. Sodium: 55 milligrams
8. Sugar: 23 grams

Thank you for visiting our website. Hope you enjoy Homemade Macaron Ice Cream above. You can see more 19 swiss macron recipe You won't believe the taste! to get more great cooking ideas.