

# No-Churn Earl Grey Fig Ice Cream

Poetry & Pies

**prep time:** 15-20 minutes

**steep time:** 8 hours

**freeze time:** 4-5 hours

**total time:** 13 hours, 20 minutes *(mostly hands off)*

**servings:** about 12



## Ingredients

- 3 cups (693g) heavy whipping cream
- 10-15 Earl Grey tea bags (use [high quality tea!](#))
- 14 ounces (397g) sweetened condensed milk
- 1 tablespoon (13g) pure vanilla extract
- one batch [honey cardamom fig jam](#) (or one jar store bought fig jam)

## Instructions

1. First, steep the heavy heavy whipping cream and tea bags. Place the heavy whipping cream in a 3-4 cup container that can be well-sealed. Add the tea bags, making sure the tags are not in the cream. I used 15 and it was nice and strong without being overkill. If you want a more subtle flavor, 10 would do. Seal tightly and refrigerate 8 hours or overnight. You can do up to 24 hours if you *really* like Earl Grey.

*Note: I used [Twinings](#), which produced a great flavor. Use a brand you like, but make sure it's a high quality one as the flavor definitely shines through in this ice cream.*

2. Next, make the fig jam and let it cool completely in the fridge. You can make this up to 1-2 weeks ahead of time and store it in an airtight container in the fridge.
3. When ready to make the ice cream, remove the tea bags from the heavy whipping cream and pour the cream into the bowl of your stand mixer. I suggest tasting the cream to see how strong the flavor is at this point. If it's not strong enough, place the tea bags in a [fine mesh sieve](#) and set it over the bowl. You can use a rubber spatula to gently press more of the cream out of the bags. Continue to gently press then taste

until the flavor is as strong as you'd like. The flavor won't really change much in intensity once the ice cream is made.

4. Beat the cream on medium until frothy and bubbles start to form, about 30 seconds. Slowly turn it up to high (you can start out on high, but you'll most likely get quite a bit of splatter on you and your kitchen). Let mix for 1-2 minutes, until stiff peaks **just** start to form. Watch it carefully, as your mixer and kitchen temp can alter the time this takes. You want it to be mostly soft peaks with a little bit of stiff peaks forming. Remove the whisk and set aside. If you need to pause at this point for any reason (hello, toddler mom life!), refrigerate the whipped cream so it doesn't deflate.
5. When the heavy cream is done (or while it beats), stir together your sweetened condensed milk and vanilla in a large mixing bowl until fully combined.
6. Add about  $\frac{1}{3}$  of the steeped whipped cream to the condensed milk and stir/fold it in gently until fully combined. Add another  $\frac{1}{3}$  of the whipped cream and fold it in gently until fully combined. Add the remaining  $\frac{1}{3}$  and fold it until fully combined. (Doing this in 3 additions helps keep it fluffier and get that "slow churned" texture without actually churning your ice cream.)
7. In a [bread loaf pan](#) or similarly sized dish, spread about  $\frac{1}{3}$  of the Earl Grey ice cream on the bottom. Stir the fig jam well and drizzle some over the ice cream. If it's too thick, you can thin it out with a splash of lemon juice. Use a knife to swirl the jam into the ice cream. Spread another  $\frac{1}{3}$  of the ice cream, followed by another few spoonfuls of the fig jam. Repeat this one last time with the remaining ice cream and more jam. You can use as much or as little jam as you'd like.
8. Cover and freeze at least 4-5 hours, or overnight, until set. Depending on your freezer, you may need to let it sit on your counter about 5 minutes before scooping.

*Enjoy!*

*Store leftovers in an airtight container. Ice cream should last at least a month, but this can vary depending on your freezer and how well-sealed it is.*