



Ube Macapuno Ice Cream

by Greggory Soriano

Preparation Time: 30 minutes

Cooking Time: 10 minutes for Streusel (8 hours to freeze ice cream)

Total Preparation and Cooking Time: 8 hours and 40 minutes

Yield: 1 pint of ice cream

Ingredients:

- 1/2-3/4 of a 13.75oz can [Island Pacific Ube Flavored Sweetened Condensed Creamer](#) (sweeten to taste/desired sweetness/okay to eyeball measurement)
- 1/2 cup [Island Pacific Macapuno Strings](#)
- 1/4 cup [Island Pacific Ube Halaya](#) (Ube Jam)
- 2 cups heavy cream, cold
- 1 tsp. vanilla extract
- 1/4 tsp. salt
- 1/2 cup [Island Pacific Macapuno Strings](#)

Other Things You'll Need:

freezable ice cream containers

Directions:

Pour the sweetened condensed milk into a large bowl. Add vanilla extract, salt and mix until well-combined.

In a stand-mixer bowl- fitted with a whip attachment, whip heavy cream until it forms stiff peaks.

Gently fold Island Pacific Ube flavored condensed creamer into the whipped cream. Fold in Island Pacific Macapuno strings.

Transfer into a freezer container, layering with Ube Halaya, and freeze for at least 8 hours or overnight. Scoop onto an ice cream cone or a cup to serve and enjoy!

I hope you enjoy making this recipe! Be sure to tag me on social media, if you ever make it!

TikTok: [@greggy.soriano](#)

IG: [@greggysoriano](#)

FB: [@greggysorianoofficial](#)

Remember to Be Kind and Bake (or cook) for Someone!

Greggy