

Strawberry Dream Ice Cream

TOTAL TIME: 6 hours (including freezing time)

2 C heavy cream
1 can (14 oz) sweetened condensed milk
1 t vanilla extract
1 C fresh strawberries, hulled and chopped
1/4 C rose petals (edible, pesticide-free)
1/2 C white chocolate chunks
1/2 C fudge sauce (store-bought or homemade)
1/4 C brewed Annie's Chocolate Strawberry Rose Tea, cooled

PREPARE THE STRAWBERRIES AND ROSE PETALS:

In a small bowl, combine the chopped strawberries and rose petals. Set it aside.

WHIP THE CREAM:

In a large bowl, whip the heavy cream until stiff peaks form.

COMBINE:

Gently fold in the sweetened condensed milk, vanilla extract, and brewed Annie's Chocolate Strawberry Rose Tea until well combined. Add the strawberry and rose petal mixture, and fold gently to incorporate.

ADD THE WHITE CHOCOLATE CHUNKS:

Fold in the white chocolate chunks.

LAYER WITH FUDGE SWIRL:

Pour half of the ice cream mixture into a loaf pan or a container. Drizzle half of the fudge sauce over the mixture. Add the remaining ice cream mixture on top and drizzle the rest of the fudge sauce. Use a knife or a skewer to gently swirl the fudge sauce through the ice cream.

FREEZE:

Cover with plastic wrap or a lid and freeze for at least 6 hours or until firm.