

Quick Watermelon Ice Cream

Camine Pappas / May 2019

INGREDIENTS:

6-7 C of ripe watermelon, cut into chunks
1 C sweetened condensed milk
Dash of salt

METHOD:

Place watermelon chunks on parchment paper on baking sheet. Freeze for 4 hours. Then take watermelon and put into a food processor. Process until smaller chunks. Add the sweetened condensed milk and the salt. Blend until very creamy. Pour into a dish and smooth out top. Cover with cling film. Return to freezer for 3-4 hours until firm. Serve!

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