

Ube Ice Cream

Creamy no-churn ube ice cream made with purple yam powder, heavy cream, and condensed milk. Easy Filipino dessert recipe with vibrant color.

2h 50min
PREP

10 min
COOK

3h
TOTAL

6
SERVINGS

Easy
DIFFICULTY

Ube Ice Cream

Ingredients

- 3 cup heavy cream
- 1 cup water
- 1 tsp vanilla extract
- 1 pinch salt

Instructions

- 1 Make the ube paste**

Combine 2-3 tablespoons ube powder with 3 tablespoons water in a small saucepan. Cook over medium heat, stirring constantly, for 2-3 minutes until the mixture forms a thick, smooth paste with no lumps. Remove from heat and let cool completely, about 15-20 minutes.
- 2 Whip the cream**

Pour 3 cups cold heavy cream into a large mixing bowl. Using an electric mixer on high speed, whip the cream for 3-4 minutes until soft peaks form when you lift the beaters.
- 3 Reduce mixer speed to medium and slowly pour in 1 cup sweetened condensed milk. Continue beating for 1-2 minutes until the mixture is well combined and slightly thickened.**
- 4 Add flavorings**

Add the cooled ube paste, 1 teaspoon vanilla extract, and 1 pinch of salt to the cream mixture. Using a large spoon or spatula, gently fold the ingredients together using a scooping and turning motion until no streaks remain and the mixture is evenly purple.
- 5 Freeze the ice cream**

Transfer the mixture to an airtight freezer-safe container. Press a piece of plastic wrap directly onto the surface of the ice cream to prevent ice crystals from forming, then cover with the lid.
- 6 Freeze for at least 6 hours or overnight until the ice cream is completely firm and holds its shape when scooped.**
- 7 Serve**

Remove the container from the freezer and let it sit at room temperature for 5-10 minutes to soften slightly before scooping. Serve immediately.

Tips

Ensure all ingredients are properly chilled before starting - cold cream whips better and faster, resulting in better volume and stability.

When rehydrating ube powder, cook it until it reaches a thick, paste-like consistency to avoid a gritty texture in the final ice cream.

Don't over-whip the mixture once you add the ube paste and condensed milk, as this can cause the cream to separate and create a dense texture.

For deeper color without artificial food coloring, use a generous amount of high-quality ube powder - the color will intensify as the flavors meld during freezing.

Line your storage container with parchment paper for easy removal, and press plastic wrap directly onto the ice cream surface to prevent freezer burn.

If you don't have sweetened condensed milk, make your own by simmering 2 cups whole milk with 2/3 cup sugar until reduced by half.

For extra smoothness, strain the ube mixture through a fine-mesh sieve before folding it into the whipped cream to remove any lumps.

Allow the ice cream to freeze for at least 6 hours for best texture - overnight is even better for full flavor development.