

4 Ingredient Strawberry Blender Ice Cream

2 cups frozen strawberries (other frozen cut up fruit can be used, just check for sweetness!)

1 teaspoon vanilla extract or vanilla sugar

1 carton (212 ml/about 7 ounces) unwhipped whipped topping or for dairy, cream

3 heaping tablespoons sugar (or more if you wish)

Directions:

Place the whipped topping, unwhipped, into a blender or food processor. Put strawberries, vanilla and sugar on top and pulse till a beautiful pink concoction forms, do not let get too liquidy, just till combined. Pour into a container or loaf pan which you line with parchment paper and cover tightly. Freeze at least one hour or till firm. Let stand about 10 minutes before serving.