

RECIPE OF THE MONTH!

No Churn Chocolate Ice Cream



How is it that something SO delicious and so *RIDICULOUSLY EASY* has not come to my attention until now? This is the smoothest, creamiest, easiest, most tasty, homemade ice cream. It was invented, obviously, by angels. You must try this. Really, you must!



Ingredients:

- 2 cups heavy whipping cream
- 1 can sweetened condensed milk
- 1/2 cup unsweetened cocoa powder
- 1 teaspoon vanilla extract

Directions:

- Stir together sweetened condensed milk, cocoa powder and vanilla in a medium bowl. Set aside.
- Whip heavy cream until stiff peaks form (do not over beat.)
- Fold a large dollop of the sweetened milk mixture into whipped cream.
- Fold all of the whipped cream into the sweetened milk mixture until an even, smooth color. (be gentle – don't beat or over-mix)
- Pour into a 2 quart container, cover with plastic wrap and freeze for at least 6 hours or overnight. A loaf pan works perfectly for this.

Susan's Notes:

- This recipe is ideal for experimentation. Mix other ingredients into the ice cream before freezing. I chopped up some gooey caramel candies and pushed them into the top. You can try chocolate fudge or caramel sauce to create a ripple.
- Go exploring on the internet for many, many alternative recipes, chocolate, vanilla, berries , etc.