



Easy Double Chocolate Ice Cream

Rich and full of chocolate flavor ice cream made with only a few ingredients

3/4 cup unsweetened cocoa

1/4 cup firmly packed brown sugar

1/3 cup white granulated sugar

1-1/2 cups whole chocolate milk or chocolate almond milk

2 cups cold heavy cream

2 teaspoons pure vanilla extract

- Place freezer bowl in the freezer overnight.
- In a chilled bowl, whisk cocoa, brown sugar, and granulated sugar to combine; add cold chocolate milk; whisk to dissolve sugars. Stir in cold heavy cream and vanilla.
- Pour mixture into the freezer bowl of an ice cream maker; mix according to ice cream maker directions, usually about 25 minutes or until mixture is thick and soft.
- Transfer soft ice cream to an airtight container; freeze about 4 hours or until ice cream is the desired consistency.

- **To Serve:** Let ice cream sit at room temperature for a few minutes to soften for easier scooping. Yield: about 8 servings

Cook's Note: I used a 1.5-quart ice cream maker to stir and cool the liquid to ice cream consistency.

About the Recipe: Just imagine a rich, smooth ice cream filled with creamy, double chocolate flavor waiting to crown your favorite dessert or piled high in a sugar cone. This recipe is so simple to make, using only a few ingredients. Stir it up and let the ice cream maker do its job. Then team that refreshing luscious ice cream with your favorite fruit at dinner tonight.