

# Homemade Chocolate Ice Cream



**RANDY'S EAT SHOP**  
*Recipes that Rock!*

- 2 cups (16oz) cold heavy whipping cream
- 14 ounces (1 can) cold sweetened condensed milk (fat-free or regular)
- 1 teaspoon vanilla extract
- 4 tablespoons unsweetened dark cocoa powder

Place unsweetened dark cocoa powder in a separate bowl and mix with a small amount of heavy cream to dissolve into a creamy sauce.

Using a hand mixer or stand mixer fitted with a whisk attachment whip the cold cream on high speed until firm peaks form.

Turn off the machine and pour the condensed milk into the whipped cream.

Turn the speed to high and whisk until the mixture is thick and stiff peaks. Turn off the machine and stir in vanilla extract and the cocoa mixture. Mix on high until smooth and thoroughly combined.

Transfer to an air-tight sealable container and freeze for a minimum of 6 hours before eating.

Enjoy! And remember, every day is Friday on the patio.

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