

Chocolate Ice Cream



Ingredients

- ¾ cup sugar
- 2 eggs
- ½ cup cocoa powder
- 1 tsp vanilla
- 2 cups milk
- 2 cups heavy cream

Utensils

- Mixing bowl
- Measuring cups and spoons
- Stand or hand mixer
- Ice cream attachment for a Kitchenaid Mixer OR an ice cream machine
- Ice cream scoop



Recipe Instructions

Step 1: Eggs & Sugar

Add eggs and sugar to a mixing bowl. Beat with hand mixer or stand mixer for about 5 minutes.

Step 2: Cocoa Powder

Add the cocoa powder to the bowl a little bit at a time and continue to beat to combine.

Step 3: Liquids

Add vanilla, milk, and cream to the bowl and continue to beat until combined.

Step 4: Churn

If using a Kitchenaid mixer, turn on to “stir” and slowly pour in ice cream mixture while it is churning. Churn continuously for 30 minutes.

If using an ice cream machine, follow manufacturer’s directions.

Step 5: Freeze

Once done churning, transfer mixture into a freezer safe container and freeze for at least 4 hours to fully achieve the right consistency.

Step 6: Enjoy!

Grab ice cream out of the freezer, add to a bowl or cone and add your favorite toppings!

Enjoy!!



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Kitchen Safety Tips:

- Make sure to add any attachments to an appliance **before** you plug it in or turn it on.
- Keep fingers away from the ice cream machine beater while it is churning.