

Double Chocolate Ice Cream

Yield: 1 ½ quarts

Ice Cream Ingredients

4 ounces good-quality dark chocolate, roughly chopped
4 ounces good-quality milk chocolate, roughly chopped
2 cups whole milk
1 cup heavy cream
⅔ cup granulated sugar
¼ cup sweetened condensed milk
½ teaspoon pure vanilla extract
3 tablespoons good-quality Dutch process cocoa powder



Steps

1. Freeze the ice cream bowl first (if needed).
2. Place the chopped chocolates in a microwave-safe bowl and heat in 20 second increments until melted - stirring in between each 20 second interval.
3. Combine the milk, cream sugar, condensed milk, vanilla and cocoa powder in a medium-size pot and place over medium heat. Bring the mixture to a simmer, stirring occasionally until smooth. Remove from heat.
4. Combine the melted chocolate into the pot with the hot milk mixture. Stir well making sure it's well incorporated. Set a strainer over a large bowl and pass the mixture through the strainer.
5. Pour the mixture into the frozen ice cream bowl and churn until the consistency is like soft-serve ice cream. This takes about 20ish minutes. Remove to a storage container and freeze until firm (about 3 hours).

If adding mix-ins, wait until 15 minutes of churning has passed. Some mix-in ideas...

Triple chocolate: 4 ounces semi-sweet chocolate, chopped and/or 4 ounces of white chocolate

1 cup mini marshmallows with 1 cup roughly chopped almonds

1 cup dried cherries