

# Rocky Road Ice Cream

**Yield:** 1 ½ quarts

## Ice Cream Ingredients

1 (14 ounce) can sweetened condensed milk  
½ cup unsweetened cocoa powder  
2 cups heavy cream  
1 cup milk  
1 tablespoon pure vanilla extract  
1 cup mini marshmallows  
½ cup pecans, chopped



## Steps

1. Cook and stir condensed milk and cocoa in a medium saucepan over low heat until smooth and slightly thickened, about 5 minutes. Remove from the heat and allow to cool slightly. Stir in heavy cream, milk, and vanilla extract. Refrigerate until cold - about an hour.
2. Pour mixture into the bowl of an ice cream maker and churn according to the directions from your manufacturer. About halfway through the process, or when the mixture resembles really soft, soft serve ice cream, add the marshmallows and pecans. Continue churning until thickened. Mixture should look like thick soft serve. Remove from frozen bowl and place in freezer-safe container. Freeze for a few hours before scooping and serving.