

Chocolate Ice Cream Popsicles



- **Serves:** 12 mini popsicles
- **Prep:** 5 hrs
- **Cook:** 5 mins
- **Ingredients:** 5
- **Difficulty:** Medium

Making ice cream without an ice cream machine is possible, and the result is super easy and delicious!

The secret is in three ingredients: whipping cream, condensed milk (which you can make at home as we explain below), and natural flavourings. Mix everything, put in the refrigerator, and leave to set for a few hours. That's it: your ice cream is ready, and waiting for you to devour!

Condensed milk is fundamental ingredient in this recipe, the thick and syrupy milk acts as a sweetener and softens the ice cream, allowing for easy scooping. For this recipe we divided the ice cream base into three bowls, so you can mix and match flavours.

This recipe works for white, milk and dark chocolate. Once frozen, melt more chocolate add a little coconut oil & dip your frozen ice cream to create a magic shell! This recipe is the perfect base for any flavour you choose. Swirl in salted caramel sauce, add a fruit puree or nut paste instead of chocolate, & you'll have unlimited ice cream flavours in a snap!

Ice cream base:

- 170g sweetened condensed milk
- 250g fresh whipping cream

Magic shell:

- 200g Chocolate
- 100g Coconut oil, melted

Flavourings:

- 50g white chocolate
- 50g milk chocolate
- 50g dark chocolate

Method:

1. Chop the three type of chocolate and melt into separate bowls. Leave aside while preparing the ice cream base.
2. Prepare the ice cream base: In a large bowl using a hand mixer or the bowl of your stand mixer using the whisk attachment, whip the cream until stiff peaks form.
3. Add to the whipped cream the condensed milk and fold through until well combined. (At this stage if you wanted to add any extras such as crushed Oreos, chocolate chips or other colours or flavours, add them now too.)
4. Divide the ice cream base into three bowl and add each the chocolate, previously melted. Fold through until well combined.
5. Pour the ice cream into popsicle moulds and freeze for at least 3 hours or until firm.
6. Once frozen, prepare the magic shell: melt the chocolate and add the melted coconut oil, mix until are combined.
7. Dip into the chocolate/coconut oil mixture the frozen popsicle and place on a baking paper sheet to let the chocolate set.
8. Store in the freezer into an airtight container or enjoy immediately.

If you make this recipe, snap a picture & share it on Instagram tagging @cocoaboxau so we can all see!

