

# Easy Chocolate Ice Cream

Serves 4 (1 quart)

Not only is it easy, but it uses easily available ingredients and no special equipment. Make in the morning and serve in the evening (requires 6 hours in freezer) or make way ahead (up to 2 weeks ahead).

## *Ingredients:*

<i>1 teaspoon instant coffee or espresso powder (optional, but best)</i>	<i>½ cup sweetened condensed milk</i>
<i>1 tablespoon hot water</i>	<i>½ teaspoon vanilla extract</i>
<i>4 ounces bittersweet chocolate chopped fine</i>	<i>Pinch of salt</i>
	<i>1¼ cups cold heavy cream</i>

1. Combine instant coffee (or espresso powder) and hot water in small bowl. Let stand until coffee dissolves (~5 minutes).
2. Microwave chocolate, sweetened condensed milk, and coffee mixture in a bowl, stirring every 10 seconds, until chocolate is melted (~1 minute)
3. Stir in vanilla and salt.
4. Let chocolate mixture cool.
5. With electric mixer on medium-high speed, whip cream to soft peaks (~2 minutes).
6. Whisk one-third of whipped cream into chocolate mixture
7. Fold remaining whipped cream into chocolate mixture until incorporated.
8. Freeze in airtight container until firm (at least 6 hours or up to 2 weeks).

A great serving idea is to use this ice cream to make chocolate/chocolate ice cream sandwiches. Take frozen ice cream, cut into ½” to ¾” slices, and cut slices into small rounds with a biscuit cutter. Make sandwich using two chocolate wafers. Makes 6-10 sandwiches (depending on the thickness of the slices).