

National Chocolate Ice Cream Day

National Chocolate Ice Cream Day is celebrated on June 7 of every year. This is a day to celebrate Chocolate Ice Cream, which is the second most common flavor to Vanilla.

Make your own No-Churn Chocolate Ice Cream by following the recipe below:

No Churn Chocolate Ice Cream

Ingredients:

- One 14oz can sweetened condensed milk
- 1/2 cup unsweetened natural cocoa powder
- 1 tsp vanilla extract
- 2 cups heavy cream, cold
- pinch of salt
- rubber spatula
- whisk or mixer
- 9"x5"x3" metal loaf pan

Directions:

1. For the ice cream: Whisk together the condensed milk, cocoa powder, vanilla and salt in a large bowl. The mixture will become very thick; set aside.
2. Whip the cream with a mixer on medium-high speed until firm peaks form, about 2 minutes.
3. Fold about 1 cup of the whipped cream into the cocoa mixture with a rubber spatula until combined, then fold the lightened mixture into the whipped cream until well blended.
4. Pour into a chilled 9-by-5-by-3-inch metal loaf pan, cover tightly with plastic wrap and freeze, covered, until solid and scoopable, about 5 hours.
5. Scoop your homemade ice cream and enjoy!



Color the ice cream cone with your favorite ice cream flavors!