

Noreen's Kitchen

No Churn Chocolate Ice Cream

Ingredients

2 cups heavy cream, whipped to stiff peaks 2 tablespoons vanilla extract
1, 14 ounce can sweetened condensed milk 5 ounces dark chocolate, melted
Pinch of salt

Step by Step Instructions

Whip heavy cream to stiff peaks and set aside.

Combine sweetened condensed milk, vanilla extract, melted chocolate and salt in a large bowl and mix well.

Fold half of the whipped cream into the milk mixture gently until fully incorporated.

Fold remaining whipped cream until well blended.

Pour into a 9x 5 loaf pan that has been lined with plastic wrap.

Spread evenly and tap pan on counter to remove any bubbles.

Cover with plastic wrap.

Place in freezer for at least 6 hours before scooping and serving.

Enjoy!