



Noreen's Kitchen

No Churn

Cherry Chocolate Chunk Ice Cream

Ingredients

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| 2 cups heavy cream, whipped to stiff peaks | 2 tablespoons almond syrup or |
| 1, 14 ounce can sweetened condensed milk | 1 teaspoon almond extract |
| 2 tablespoons vanilla syrup or | 1, 15 ounce can dark sweet cherries, drained |
| 1 teaspoon vanilla extract | 1 cup dark chocolate cut into bite sized chunks |

Step by Step Instructions

Combine sweetened condensed milk, syrups or extracts in a large bowl and whisk until well combined.

Fold half of the whipped cream into the milk mixture slowly as to not deflate the whipped cream.

Fold in the remaining whipped cream until well combined.

Prepare a plastic container or loaf pan that has been triple lined with plastic wrap, allowing the ends of the wrap to extend over the edges of the pan.

Pour 1/3 of the ice cream into container and smooth evenly.

Place some cherries and chocolate into the ice cream mixture then pour another 1/3 of the ice cream base on top. Repeat until the ice cream and fillings are completely layered into the container.

Tap the container slightly to release any air bubbles.

Cover surface with plastic wrap, if using the bread pan and seal.

Freeze for at least 6 hours but overnight is best.

Serve and enjoy!

Enjoy!