

The Best Chocolate Ice Cream



This chocolate ice cream is so easy to make, with only 6 ingredients! It's ultra-rich, thick, and creamy, and has the perfect chocolate flavor in every bite!



Ingredients

- 1 cup cocoa powder
- 1/2 cup brown sugar
- 1/2 cup white sugar
- 3 cups heavy cream (or half and half)
- 1 1/2 cups milk
- 1 tsp vanilla extract

Instructions

- Combine cocoa powder and sugars in a large bowl.
- Add heavy cream and milk to the cocoa powder mixture and stir for about 5 minutes to help them dissolve.
- Add vanilla extract.
- Pour the mixture into an ice cream maker and allow to mix for about 30 minutes, according to manufactures instructions.
- Scoop ice cream into a 1.5 quart container, cover with plastic wrap, and place in the freezer for 6 hours, up to overnight for a more hand scooped ice cream.

Nutrition

Calories: 370kcal Carbohydrates: 30g Protein: 4g Fat: 29g Saturated Fat: 18g Cholesterol: 101mg Sodium: 48mg Potassium: 248mg Fiber: 3g Sugar: 23g Vitamin A: 1110IU Vitamin C: 0.4mg Calcium: 108mg Iron: 1.3mg