

Homemade Mango Chocolate Marble Ice Cream - Rich, Fruity, and Decadent

Mango Chocolate Marble Ice Cream



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10 min

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INGREDIENTS

1 cup cold whipping cream

1/3 cup sweetened condensed milk

A few drops mango essence (optional but enhances flavor)

1 tbsp cocoa powder

1/2 cup mango purée (fresh or canned works)

Instructions:

Tips for Success:

Use full-fat cream: It helps create that luscious texture.

Fresh mango = flavor bomb: If you can, use ripe fresh mango for the purée.

Swirl lightly: Too much mixing will muddy the marble effect.

Add crunch: Mix in some crushed cookies or drizzle in chocolate sauce for a sundae twist-like in this No-Bake Oreo Cream Pie.

Serving Suggestions:

Tropical dessert nights

Ice cream socials with toppings galore

Pairing with cookies, like Edible Cookie Dough

Making a layered treat with Ice Cream Sandwich Cake as the base

Storage:

Store: Keep covered in the freezer for up to 2 weeks.

Avoid freezer burn: Use an airtight container and press plastic wrap directly onto the surface if storing long-term.

Soften before serving: Let it sit for 5 minutes to scoop smoothly.

More Recipes You'll Love:

No-Bake Oreo Cream Pie

Grasshopper Pie

Easy Ice Cream Sandwich Cake

Edible Cookie Dough

Brownie Batter Dip

Final Thoughts:

DIRECTIONS

1. **Whip the Cream:**In a chilled mixing bowl, beat the cold whipping cream for about 1 minute, until slightly thick but not stiff.
2. **Add the Sweetener:**Pour in the condensed milk and continue beating for 2 minutes until smooth and fluffy.
3. **Add Mango Essence:**Gently fold in a few drops of mango essence to enhance the fruity flavor.
4. **Split the Base:**Divide the whipped base into two equal bowls.
5. **Make the Chocolate Layer:**In one bowl, mix in the cocoa powder until fully blended.
6. **Make the Mango Layer:**In the other bowl, fold in the mango purée until smooth.
7. **Marble It:**In a freezer-safe container, alternate spoonfuls of mango and chocolate mixtures. Swirl gently with a spoon to create a marbled effect-don't overmix!
8. **Freeze:**Cover the container and freeze for at least 8 hours or overnight.
9. **Scoop & Serve:**Let sit at room temp for 5 minutes before scooping for the perfect creamy texture.
10. **Tips for Success:** Use full-fat cream: It helps create that luscious texture.
11. **Fresh mango = flavor bomb:** If you can, use ripe fresh mango for the purée.
12. **Swirl lightly:** Too much mixing will muddy the marble effect.
13. **Add crunch:** Mix in some crushed cookies or drizzle in chocolate sauce for a sundae twist-like in this No-Bake Oreo Cream Pie.

14. **Serving Suggestions:** This dreamy dessert is perfect for:
15. Tropical dessert nights
16. Ice cream socials with toppings galore
17. Pairing with cookies, like : Edible Cookie Dough
18. Making a layered treat with : Ice Cream Sandwich Cake as the base
19. **Storage:** Store: Keep covered in the freezer for up to 2 weeks.
20. **Avoid freezer burn:** Use an airtight container and press plastic wrap directly onto the surface if storing long-term.
21. **Soften before serving:** Let it sit for 5 minutes to scoop smoothly.
22. **More Recipes You'll Love:** If you're all about no-bake, no-churn, easy-as-pie desserts, try these next:
23. No-Bake : Oreo Cream Pie
24. Grasshopper : Pie
25. Easy : Ice Cream Sandwich Cake

SWAPS & NOTES

: it's fruity, decadent, silky, and totally refreshing.

Mango and chocolate may not be your go-to combo, but once you try them together, it's a game changer-like pairing Brownie Batter Dip with fruit or swirling Grasshopper Pie into your freezer lineup.

Plus, it's a no-churn recipe, so it's super simple and beginner-friendly.

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TIPS FOR SUCCESS

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More recipes: [ChefManiac.com](https://chefmaniac.com)

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