

Homemade Chocolate-Dipped Ice Cream: A Simple No-Churn Recipe

Some desserts are so delicious they feel like a magic trick. This



TIME
3-4 min

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INGREDIENTS

500 ml heavy whipping cream
400 ml sweetened condensed milk
1 teaspoon vanilla extract
200 g dark or milk chocolate, chopped
2 tablespoons coconut oil or cocoa butter

DIRECTIONS

1. Prepare the : Ice Cream: In a large bowl, use an electric mixer to beat the heavy whipping cream until soft peaks form, about 3-4 minutes. In a separate bowl, whisk together the sweetened condensed milk and vanilla extract. Gently fold the sweetened condensed milk mixture into the whipped cream, being careful not to lose too much volume.
2. Freeze: Pour the mixture into a freezer-safe dish or a loaf pan. Cover it tightly with plastic wrap and freeze for at least 6 hours, or overnight, until it is completely firm.
3. Prepare the : Chocolate Coating: Once the ice cream is frozen, prepare the chocolate coating. In a heatproof bowl, combine the chopped chocolate and the coconut oil. Melt the mixture in a double boiler or in the microwave in 30-second intervals, stirring in between, until the chocolate is smooth and fully melted.
4. Cool the : Chocolate: Let the melted chocolate cool slightly before you use it. You want it to be warm, not hot.
5. Coat the : Ice Cream: Take the ice cream out of the freezer. You can either cut it into squares or roll it into balls with an ice cream scoop. Dip each portion into the melted chocolate, making sure to coat it completely. The chocolate will harden almost instantly.
6. Refrigerate: Place the chocolate-covered ice cream on a baking sheet lined with parchment paper. Place it in the refrigerator for about 10-15 minutes to allow the chocolate to set completely before serving.

SWAPS & NOTES

Ice Cream Base: The no-churn base is a great starting point for many flavors.

You can add cocoa powder for a chocolate ice cream, or crushed cookies for a cookies and cream flavor.

Sweetened Condensed Milk: This is a key ingredient for the no-churn base.

It provides the sweetness and creamy texture without the need for an ice cream maker.

TIPS FOR SUCCESS

Use a Freezer-Safe Container: Make sure the container you use for the ice cream is freezer-safe and covered tightly to prevent freezer burn.

Don't Overmix: When you combine the whipped cream and sweetened condensed milk, fold it gently.

This will help keep the ice cream light and airy.

Cool the Chocolate: Allowing the chocolate to cool slightly before dipping the ice cream prevents it from melting too quickly.

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

Original recipe: <https://chefmaniac.com/homemade-chocolate-dipped-ice-cream-a-simple-no-churn-recipe/>