

## Easy Homemade Ice Cream Bars with Chocolate Shell

Homemade Chocolate-Covered Ice Cream Bars



**TIME**  
**30 min**

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**ChefManiac**

### INGREDIENTS

Vanilla ice cream (or any preferred flavor)  
Melting chocolate (milk, dark, or white)  
Crushed nuts  
Crushed cookies  
Sprinkles  
Popsicle sticks

### DIRECTIONS

1. Prepare the Ice Cream Base: Allow the ice cream to soften slightly so it becomes easy to spread.
2. Press the softened ice cream into a rectangular dish or silicone mold, creating an even layer.
3. Insert popsicle sticks into the ice cream.
4. Place the dish in the freezer for at least 4 hours until completely solid.
5. Melt the Chocolate: Place the chocolate in a microwave-safe bowl.
6. Heat in 30-second intervals, stirring between each interval until the chocolate is smooth and fully melted.
7. Cut the Ice Cream Bars: Remove the frozen ice cream slab from the mold.
8. If necessary, cut it into evenly sized bars.
9. Work quickly so the ice cream stays firm.
10. Dip in Chocolate: Holding each bar by the popsicle stick, dip it into the melted chocolate.
11. Allow the excess chocolate to drip off.
12. Add Toppings: While the chocolate coating is still wet, sprinkle your desired toppings over the bar.
13. This allows the toppings to stick to the chocolate shell.
14. Freeze Again: Place the coated bars on a parchment-lined baking sheet.
15. Freeze for about 30 minutes until the chocolate shell is completely set.
16. Serve: Once the chocolate has hardened, your ice cream bars are ready to enjoy.

17. Serve immediately or store in the freezer.

## SWAPS & NOTES

Ice cream flavors: Vanilla is classic, but chocolate, strawberry, cookies and cream, or mint chocolate chip work beautifully.

Chocolate options: Milk chocolate creates a sweeter shell, while dark chocolate adds richer flavor.

White chocolate offers a fun visual contrast.

Topping ideas: Try: Crushed Oreos Toasted coconut Mini chocolate chips Crushed pretzels Caramel drizzle  
Molds: Silicone molds or a simple baking dish both work well for shaping the bars.

## TIPS FOR SUCCESS

Work quickly: Ice cream melts fast, so prepare toppings ahead of time.

Use parchment paper: This prevents the bars from sticking during the final freeze.

Keep chocolate warm: If the chocolate begins to thicken, gently reheat it for easier dipping.

Freeze thoroughly: Fully frozen ice cream ensures the chocolate shell sets quickly.

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

Original recipe: <https://chefmaniac.com/easy-homemade-ice-cream-bars-with-chocolate-shell/>