

My Favorite No-Churn Ice Cream Dipped in Chocolate-Crunchy, Creamy, and So Easy

When it's hot outside-or even when it's not-



TIME
4 min

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INGREDIENTS

You'll Need

For the Ice Cream: 500 ml whipping cream (cold) 400 ml sweetened condensed milk 1 tsp vanilla extract:

For the Chocolate Coating: 200 g dark or milk chocolate (your choice) 2 tbsp coconut oil or cocoa butter How I Make It (:

DIRECTIONS

1. Step-by-: Step)
2. Make the : No-Churn Ice Cream
3. Whip the cream
4. : In a large mixing bowl, I beat the cold whipping cream with an electric mixer until soft peaks form. It usually takes about 3-4 minutes on medium-high speed.
5. Combine the condensed milk and vanilla
6. : In a separate bowl, I stir together the sweetened condensed milk and vanilla extract. This is the base that will give the ice cream its silky texture and subtle sweetness.
7. Fold the mixtures together
8. : Using a spatula, I gently fold the condensed milk mixture into the whipped cream. The goal is to combine everything without deflating the whipped cream-so slow, gentle folds are key.
9. Freeze the base
10. : I pour the mixture into a loaf pan or any freezer-safe container, smooth the top, and cover it with plastic wrap. It goes into the freezer for at least 6 hours, though I usually leave it overnight to make sure it sets completely.
11. Prepare the : Chocolate Coating
12. Melt the chocolate
13. : In a heatproof bowl, I combine the chopped chocolate and coconut oil. I melt it slowly using a double boiler, or in the microwave in 30-second bursts, stirring in between each until smooth.
14. Cool slightly
15. : Once it's melted and glossy, I let the chocolate

cool for a few minutes. It should still be liquid, but not hot-this helps it stick to the cold ice cream without melting it too fast.

16. Dip the : Ice Cream
17. Portion the ice cream
18. : When the ice cream is frozen solid, I either scoop it into balls or cut it into bars. If I'm doing bars, I like to line the container with parchment first-it makes it easy to lift and slice.
19. Dip in chocolate
20. : Working quickly, I dip each piece into the melted chocolate, turning to coat it fully. As soon as the cold ice cream hits the warm chocolate, the coating sets almost instantly.
21. Set the coating
22. : I place each dipped portion on a baking sheet lined with parchment paper and pop them into the fridge for about 10-15 minutes to fully harden.
23. Serve and : Enjoy
24. Once the chocolate is set, it's go time. I serve them as-is, or dress them up with toppings like:
25. Chopped nuts

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Original recipe: <https://chefmaniac.com/my-favorite-no-churn-ice-cream-dipped-in-chocolate-crunchy-creamy-and-so-easy/>