



# No-Churn Rocky Road Ice Cream

Makes: 2 quarts

Prep Time: 10 minutes    Freeze Time: 6 hours

Total Time: 6 hours & 10 minutes

## Ingredients

- 4 ounces bittersweet chocolate, chopped
- 2 ounces semi-sweet chocolate, chopped
- 1 cup milk
- 1 14-ounce can sweetened condensed milk
- 1 tsp pure vanilla extract
- 1 tbsp unsweetened cocoa powder
- 1 tbsp fresh lemon juice
- pinch salt
- 3/4 cup miniature marshmallows
- 1/2 cup roasted salted almonds, chopped
- 1/2 cup chocolate chips
- 2 cups heavy cream
- 1 cup 5-Minute Chocolate Sauce (may use store bought hot fudge topping, NOT chocolate sauce)

## Instructions

Add the chopped chocolate to a large bowl. Set aside.

Bring the milk to a near boil in the microwave or stovetop and pour it over the chopped chocolate. Let sit 5 minutes, then stir until smooth and chocolate is melted.

Stir in all of the remaining ingredients EXCEPT the chocolate sauce and heavy cream.

In a separate bowl, whip the heavy cream until soft peaks form then fold cream gently into the chocolate mixture.

In a 2-quart freezable container, layer  $\frac{1}{3}$  ice cream, drizzle  $\frac{1}{2}$  chocolate sauce and swirl with a knife, then layer  $\frac{1}{3}$  ice cream and drizzle almost all remaining chocolate sauce and swirl. Top with remaining ice cream and remaining chocolate sauce and swirl.

Cover with plastic wrap or waxed paper pressed directly on the surface of the ice cream (to help prevent ice crystals), and freeze for at least 6 hours or until frozen.

Chef's Note:

Any container (plastic, metal, etc) will work as long as it is NOT glass. You can even divide among multiple containers. The more shallow the containers, the faster the ice cream will freeze and be ready to eat. I used my cheesecake springform pan.

*Recipe by Carlsbad Cravings*