

Choco Fever Dream

Copycat Wendy's Frosty – Easy Ice Cream

15 min Prep time	**15 min** Total time	**4** Servings
Easy Difficulty	**American** Cuisine	**Dessert** Course

Ingredients

Base Frosty

- [ ] 2 cups whole milk, cold
- [ ] 1 cup heavy cream
- [ ] 1/2 cup granulated sugar
- [ ] 1/3 cup unsweetened Dutch-process cocoa powder
- [ ] 1 tsp vanilla extract
- [ ] 1/4 tsp salt

Instructions

1. In a large bowl, whisk together the milk, heavy cream, and sugar until the sugar dissolves.
2. Sift the cocoa powder and salt into the liquid mixture; whisk until completely smooth, no lumps.
3. Stir in the vanilla extract, then cover and place the bowl in the freezer for at least 2 hours, or until very firm.
4. Pour the frozen base into the Ninja Creami's pint container, secure the lid, and run the 'Ice Cream' program.
5. If a softer consistency is desired, add 2-3 tbsp of cold milk and re-spin briefly.

Nutrition per serving

310 kcal	6 g	34 g	15 g
Calories	Protein	Carbs	Fat

Tips & notes

- Make sure the base is completely frozen before running the Creami; otherwise texture suffers.
- A tiny pinch of sea salt can brighten the chocolate flavor.
- For an extra indulgent finish, drizzle a spoonful of caramel sauce just before serving.