



How to make Ice cream



Ingredients

Basic Ice Cream

500 mls of double cream

1 can of condensed milk

1 teaspoon of vanilla paste or essence

Flavourings - Optional

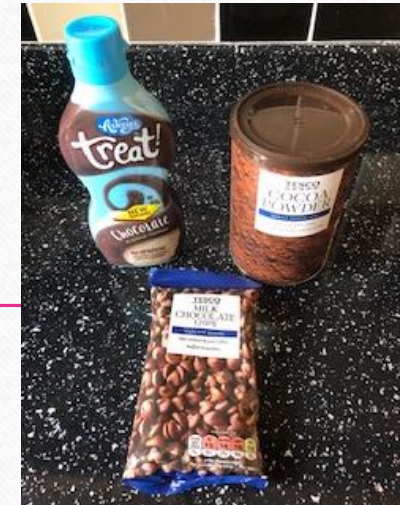
For chocolate ice cream add

2 tablespoons of cocoa powder

1 bag of chocolate chips

For strawberry ripple

Strawberry sauce for ice cream



Method

1. Put the double cream, the condensed milk and vanilla into a bowl and whisk until it forms soft peaks.

If using a hand whisk you will probably want to take turns whisking. Alternatively you can use an electric whisk.



- **Now you can add your flavours.**

For strawberry ripple

1. Half fill a plastic container with some of the ice cream mixture.
2. Drizzle some strawberry sauce over.
3. Put some more ice cream mixture on top, so that the container is almost full.
4. Now drizzle some more strawberry sauce over.
5. To make the ripple swirl with a cocktail stick or skewer.
6. Place in the freezer.



- To make chocolate ice cream
 1. Mix cocoa powder and chocolate chips into the remaining ice cream.
 2. Put into a plastic container
 3. Sprinkle with chocolate chips
 4. Put a lid on the container and place in the freezer for about four hours.

Tip – if you have left your ice cream in the freezer overnight take it out for about 30 minutes before you want to eat it as this will make it easier to serve.



- Now you know how to make the basic ice cream you can be as creative with the flavours as you like.
- You could put in some fruit or maybe smarties the choice is yours.
- Don't forget to help wash up.

