

# Tablea Chocolate Ice Cream

If a brownie and an Oreo cookie got together in the freezer and had a child, you'd get something like Oodaalolly tablea tsokolate ice cream.

Tablea ice cream is easy to make. The hardest part is waiting for it to be ready. We wanted a chewable mouth feel, so we used more heavy cream than usual, but you can get an excellent ice cream substituting a cup of the heavy stuff with milk.

Note: We used a Whynter 2.1 Quart ice cream maker



## Shopping List

### Directions

1. Heat the heavy cream on a stove. When the heavy cream is simmering, turn off the heat, add the tablea and whisk until completely absorbed. Add the sugar and whisk. Add the cocoa powder and whisk.
2. Let the mixture cool to room temperature. It takes longer than you'd like, but it will cool down pretty fast. When it's cold, add the two eggs and vanilla extract and whisk until nicely mixed.
3. Pour the mix in your ice cream maker. Press the button, and in about 40 minutes, you'll have some soft serve. At this point, transfer it to a container and put it in the freezer to ripen.

Ingredients	Have it	Quantity
Oodaalolly Unsweetened Tablea	<input type="checkbox"/>	42 grams (8 snaps)
Cocoa Powder	<input type="checkbox"/>	2 tsp
Vanilla Extract	<input type="checkbox"/>	1 tsp
sugar	<input type="checkbox"/>	3/4 cups
large eggs	<input type="checkbox"/>	2
heavy cream	<input type="checkbox"/>	3 cups