



THE J.M. SMUCKER Co

# Raspberry Swirl Dark Chocolate Ice Cream

**Prep Time Cook Time Serves Difficulty**

10 mins N/A 12 N/A

## Ingredients

- 3 1/2 cups fresh raspberries
- 2 cups whipping cream
- 1 can Eagle Brand® Sweetened Condensed Milk, Regular or Low Fat

Original Sweetened Condensed Milk

- 2 tbsp vanilla extract
- 1 cup dark chocolate chunks

## Directions

### Step 1:

Puree 2 1/2 cups (625 mL) of raspberries in blender or food processor. Pour through a sieve to remove seeds. Set aside. Lightly crush remaining raspberries in small bowl.

### Step 2:

Whip cream in bowl of electric mixer until soft peaks form. Mix in sweetened condensed milk and vanilla. Swirl in raspberry puree and crushed raspberries with a butter knife. Mix in chocolate chunks. Pour into 9" x 5" (2 L) loaf pan or other container; cover. Freeze 6 hours or until firm.

## Images

