



# Chocolate and Caramel No-churn Ice-cream

about 6 - 8 Portions



Easy

up to 15 Min.



## Ingredients:

### For the Ice-cream:

- 500 ml Whipping Cream
- 397 g Condensed Milk
- 50 g Dr. Oetker Fine Dark Cocoa Powder
- 15 ml Dr. Oetker Madagascar Vanilla Extract (1 tbsp)
- 100 g Dr. Oetker Milk Chocolate Chunks
- 50 g Honeycomb (pieces)
- 50 g Caramel Sauce

- 1 First up; pop the cream, condensed milk, Cocoa Powder and Vanilla Extract into a large bowl, whisk together until thickened and soft peaks form.
- 2 Pop in the Chocolate Chunks and honeycomb pieces and stir through.
- 3 Pour your mixture into a container large enough to hold the mixture or divide into 2 containers (we used a 9x9 inch square baking tin) and smooth the top. Dollop over the caramel sauce and using a skewer swirl through your ice-cream.
- 4 Pop in the freezer for 4-6 hours or until frozen. Ta-dah it really is that easy!

### Tip from the Test Kitchen

- Your ice-cream will keep in the freezer for up to 3 months.
- This is quite a soft serve ice-cream and therefore should be taken out of the freezer when you're ready to serve.
- Why not try mixing some of our edible cookie dough through your ice-cream mixture before freezing!



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