

|                             |                                              |
|-----------------------------|----------------------------------------------|
| Prep Time                   | 25 minutes                                   |
| Cook Time (Chocolate Paste) | 5 minutes                                    |
| Freezing Time               | 6 hours (minimum)                            |
| Total Time                  | 6 hours 30 minutes                           |
| Yield                       | 10 to 12 scoops (approx. 1.5 quarts)         |
| Difficulty Level            | Easy                                         |
| Recipe Intensity            | Low Active Effort / Medium Freezing Patience |

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## Ingredients

### Vanilla Ice Cream Base

- 2 cups (480 ml) Heavy whipping cream (minimum 36% milk fat), well-chilled
- 1 can (14 oz / 397 g) Sweetened condensed milk

- 2 tsp Pure vanilla extract (or 1 tsp vanilla bean paste for speckled appearance)
- 1/8 tsp Fine sea salt

## **Chocolate Swirl Fudge Base**

- 1/2 cup (50 g) Unsweetened Dutch-process cocoa powder
- 1/3 cup (80 ml) Whole milk
- 1/4 cup (50 g) Granulated sugar or dark brown sugar
- 2 oz (55 g) Semi-sweet chocolate chips or chopped dark chocolate
- 1 tbsp Unsalted butter

## **Step-by-Step Instructions**

### **Step 1: Prepare the Chocolate Fudge Base**

1. In a small saucepan over medium-low heat, combine the milk, cocoa powder, granulated sugar, and salt.
2. Whisk continuously until the sugar and cocoa powder are completely dissolved and the mixture begins to simmer (about 2–3 minutes).

3. Remove the pan from heat immediately. Add the chopped dark chocolate chips and butter. Whisk until melted, glossy, and smooth.
4. Pour the fudge sauce into a small bowl and let it cool completely to room temperature before using. (*Intensity Note: Do not rush this step; hot chocolate syrup will melt the whipped cream base*).

## **Step 2: Whip the Cream Base**

1. In a large, chilled glass or stainless steel bowl, pour in the heavy whipping cream and vanilla extract.
2. Using an electric hand mixer or stand mixer fitted with the whisk attachment, beat the heavy cream on Medium-High speed for roughly 3 to 4 minutes until stiff peaks form. Stiff peaks mean the cream holds its shape firmly when the beaters are lifted.

## **Step 3: Combine Condensed Milk & Vanilla Base**

1. Open the can of sweetened condensed milk and pour it into a separate medium bowl.
2. Add about one-third of the whipped cream into the sweetened condensed milk and gently fold together using a rubber spatula to lighten the mixture.
3. Pour the lightened condensed milk back into the main bowl of remaining whipped cream. Fold gently using an under-and-over motion until completely homogenous. Avoid overmixing to keep the air trapped in the cream.

## **Step 4: Layer and Swirl**

1. Pour half of the vanilla cream mixture into a standard metal 9×5-inch loaf pan or freezer-safe container.
2. Drizzle half of the cooled chocolate fudge sauce over the top of the vanilla base.
3. Pour the remaining vanilla cream over the chocolate layer, then top with the remaining chocolate sauce.
4. Take a butter knife, chopstick, or skewer and insert it vertically into the pan. Draw figure-eight loops through the mixture to create marble swirls. Swirl 4–6 times total—over-swirling will blend the colors together rather than creating distinct ribbons.

## **Step 5: Freeze to Perfection**

1. Smooth the surface gently with your spatula if needed.
2. Cover the top of the loaf pan tightly with plastic wrap, pressing it down directly onto the surface of the ice cream base to prevent ice crystals from forming. Wrap the entire pan with a layer of aluminum foil.
3. Place in the coldest part of your freezer for at least 6 hours, preferably overnight, until firm and scoopable.

## Baker's Tips for Success

- **Chill Your Bowl and Whisk:** Place your mixing bowl and beaters in the freezer for 15 minutes before whipping the cream. Cold equipment whips faster and yields higher volume.
- **Do Not Over-Swirl:** The secret to photographic, bakery-style swirls is keeping the passes minimal. A few figure-eight passes are all you need.
- **Adding Crunch:** If you want extra texture, fold in 1/2 cup of chocolate chunks, crushed sandwich cookies, or toasted pecans along with the chocolate swirl layer.

## Nutritional Information

*The following values are estimates per single scoop serving (based on 12 servings per batch).*

- Calories: 285 kcal
- Total Fat: 18 g
  - Saturated Fat: 11 g
  - Trans Fat: 0 g
- Cholesterol: 58 mg

- Sodium: 75 mg
- Total Carbohydrates: 28 g
  - Dietary Fiber: 1 g
  - Total Sugars: 25 g
- Protein: 4.5 g
- Calcium: 120 mg
- Iron: 1 mg