

No Churn Mint Chocolate Chip Ice Cream by Lynn's Recipes



Lynn demonstrates a super easy No Churn Mint Chocolate Chip Ice Cream. This is my grandson Tyler's favorite ice cream flavor. A great summertime treat.

Ingredients:

- 2 cups whipping cream
- 1 (14 ounce) sweetened condensed milk
- 1/2 teaspoon peppermint extract
- 3 drops green food coloring
- 1 cup chopped up chocolate bits (you can use mini semi-sweet chocolate chips)

In a large mixing bowl, whip your heavy cream over high speed until stiff peaks start to form.

In another bowl, combine your condensed milk, peppermint extract, food coloring and chocolate bits.

Pour the whipped cream into your sweetened condensed milk mixture and fold everything together until combined.

Pour into a 3 quart pan and cover tightly . I am using ice cream containers. I will link where I purchased them below.

Place in freezer for 6 hours to overnight before serving.

[* Link to White Pint Frozen Dessert Containers](#)

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[*Link to Kitchen Aid Mixer](#)

*Affiliate Links

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