

# P.S VS ASTROS NO-CHURN ICE CREAM

Makes 750ml

Hands-on time: 25 minutes

Hands-off time: 3-4 hours

## INGREDIENTS

### For the ice cream:

2½ cups cream

1 tin (385g) condensed milk

### For the P.S ice cream:

1 slab (150g) Cadbury Caramilk P.S Chocolate, plus extra for garnish

1 tsp vanilla essence

### For the ASTRO ice cream:

1 slab (150g) Cadbury Dairy Milk Astros Chocolate, plus extra for garnish

2 tbsp cocoa powder

### Serving suggestion:

Sugar cones

## METHOD

1. Whip the cream with an electric handheld mixer until stiff peaks form, about 3-5 minutes.
2. Gently fold in the condensed milk until combined.

### For P.S ice cream:

3. On a cutting board, finely chop the Cadbury Caramilk P.S chocolate. Fold ½ of the chopped chocolate and the vanilla essence through the cream mixture.

### For the ASTRO ice cream:

4. On a cutting board, finely chop the Cadbury Dairy Milk Astros chocolate. Fold ½ of the chopped chocolate and the cocoa powder through the cream mixture.

### To assemble:

5. Pour the flavoured ice cream mixture into a 20x10x6cm loaf tin and sprinkle over the remaining chopped chocolate, folding it through slightly. Freeze for 3-4 hours or until completely frozen.  
*\*Chef's tip: Save some of the chocolate to use as garnish for the ice cream cones.*
6. Serve a generous scoop of ice cream on each sugar cone and garnish with more chopped chocolate. Serve immediately and ENJOY!