

No Churn Malted Chocolate Swirl Ice Cream

This recipe calls for malted milk powder. Most supermarkets carry the brand Ovaltine. There is also an excellent [online brand that I love called Hoosier Hill Farm](#).

227 grams (1 cup) 1% or 2% milk
35 grams (¼ cup) malted milk powder
85 grams (½ cup) coarsely chopped bittersweet chocolate
1 teaspoon coconut oil
454 grams (2 cups) 35% cream
396 grams (14 ounce/300 ml) can sweetened condensed milk
2 teaspoons vanilla extract
½ teaspoon kosher salt

1. Place milk in small saucepan and heat just until simmering. Remove from heat and whisk in malted milk powder, until it is dissolved. Transfer to small bowl and place in freezer to chill for at least 15 minutes.
2. While milk is chilling, place chocolate and coconut oil in microwave safe container and heat on medium power for 60 seconds. Stir and heat for a further 60 seconds, on medium power. Stir until chocolate is completely melted.
3. Either by hand with a whisk or with stand mixer and the whipping attachment, whip cream until it forms soft peaks. Do not overbeat. Set aside.
4. In a medium sized mixing bowl, whisk together the cooled malted milk, sweetened condensed milk, vanilla and salt.
5. Mix the condensed milk mixture into the whipped cream.
6. Pour 1/3 of the ice cream mixture into 9x5 inch loaf pan. Drizzle in ½ of the melted chocolate and swirl with a skewer or tip of a sharp paring knife. Pour in another 1/3 of ice cream mixture and drizzle in remaining chocolate. Swirl again. Top with remaining 1/3 of ice cream mixture. Cover with plastic wrap and transfer to freezer for at least 5 hours.

