



Long Livo

Copycat Wendy's Frosty – Easy Ice Cream

15 min

Prep time

Easy

Difficulty

15 min

Total time

American

Cuisine

4

Servings

Dessert

Course

Ingredients

Base Frosty

- ☐ 2 cups whole milk, cold
- ☐ 1 cup heavy cream
- ☐ 1/2 cup granulated sugar
- ☐ 1/3 cup unsweetened Dutch-process cocoa powder
- ☐ 1 tsp vanilla extract
- ☐ 1/4 tsp salt

Instructions

- 1 In a large bowl, whisk together the milk, heavy cream, and sugar until the sugar dissolves.
- 2 Sift the cocoa powder and salt into the liquid mixture; whisk until completely smooth, no lumps.
- 3 Stir in the vanilla extract, then cover and place the bowl in the freezer for at least 2 hours, or until very firm.
- 4 Pour the frozen base into the Ninja Creami's pint container, secure the lid, and run the 'Ice Cream' program.
- 5 If a softer consistency is desired, add 2-3 tbsp of cold milk and re-spin briefly.

Nutrition per serving

310 kcal

Calories

6 g

Protein

34 g

Carbs

15 g

Fat

Tips & notes

- Make sure the base is completely frozen before running the Creami; otherwise texture suffers.
- A tiny pinch of sea salt can brighten the chocolate flavor.
- For an extra indulgent finish, drizzle a spoonful of caramel sauce just before serving.