

Raspberry Chocolate Chunk Ice Cream



This ice cream is full of flavor without lots of sugar or cream

Serves 12

4c fresh raspberries, washed

1t vanilla

2c buttermilk

1 1/2c Nestle® Chocolate Chunks

1c sugar

Place raspberries in bowl of food processor and process until smooth. Place fine mesh sieve over non~reactive bowl and force raspberries through sieve until just solids are left in sieve. Discard solids.

Add buttermilk, sugar and vanilla to raspberry purée and mix well. Cover and refrigerate at least 1 hour.

Pour strawberry mixture into chilled bowl of ice cream maker and follow manufacturer's directions. Add chocolate chunks into mixture with about 10~15 minutes of churning time remaining.

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