

Homemade Mint Chocolate Chip Ice Cream

Learn to make creamy homemade mint chocolate chip ice cream with fresh mint and dark chocolate chips. Perfect summer dessert recipe with step-by-step guide.

2h 30min

PREP

20 min

COOK

2h 50min

TOTAL

8

SERVINGS

Medium

DIFFICULTY

Ingredients

- 2 cup heavy cream
- 1 cup milk
- 3 cup granulated sugar
- 1 cup chocolate chips

Instructions

1 Prepare the base

Combine 2 cups heavy cream, 1 cup whole milk, and 3/4 cup granulated sugar in a medium saucepan. Heat over medium heat, stirring constantly with a whisk, until the sugar completely dissolves and the mixture reaches 60°C (140°F), about 3-4 minutes.

2 Remove the saucepan from heat and immediately stir in 1 teaspoon peppermint extract. Taste and add up to 1/2 teaspoon more extract if you prefer a stronger mint flavor.

3 Add 2-3 drops of green food coloring if desired, stirring until evenly distributed to achieve a pale mint green color.

4 Chill the mixture

Pour the mixture into a bowl and let cool to room temperature, about 30 minutes. Cover with plastic wrap and refrigerate for at least 4 hours or overnight until completely chilled to 4°C (39°F) or below.

5 Churn the ice cream

Pour the chilled mixture into your ice cream maker and churn according to manufacturer's instructions until it reaches a soft-serve consistency, typically 20-25 minutes.

- 6 Add 1/2 cup mini chocolate chips during the final 2-3 minutes of churning, allowing the machine to distribute them evenly throughout the ice cream.
- 7 **Freeze until firm**

Transfer the churned ice cream to an airtight container and press plastic wrap directly onto the surface to prevent ice crystals. Freeze for at least 4 hours until firm enough to scoop.
- 8 Remove from freezer and let sit at room temperature for 5-10 minutes to soften slightly before scooping. Serve immediately in chilled bowls.

Tips

Chill your ice cream base thoroughly for at least 4 hours or overnight before churning. A properly chilled base will churn faster and create a smoother, creamier texture with fewer ice crystals.

Use high-quality peppermint extract rather than artificial mint flavoring for the most authentic and refreshing mint flavor. Start with less extract than you think you need – you can always add more, but you can't take it away.

Chop your own chocolate from a good quality chocolate bar instead of using pre-made chips. Hand-chopped chocolate creates irregular pieces that distribute more evenly and provide better texture contrast.

Don't over-churn your ice cream. Stop churning as soon as the mixture reaches a soft-serve consistency. Over-churning can create a grainy texture and cause the mixture to become too thick.

Add chocolate chips during the last few minutes of churning to prevent them from breaking up or sinking to the bottom. This ensures even distribution throughout the ice cream.

Press plastic wrap directly onto the surface of the ice cream before covering with a lid to create an airtight seal that prevents freezer burn and ice crystal formation.

For the best scooping consistency, remove the ice cream from the freezer 5-10 minutes before serving. Use a warm ice cream scoop dipped in warm water between scoops for clean, round portions.

If you prefer a natural approach, steep fresh mint leaves in the warm cream mixture for 30 minutes, then strain out the leaves before chilling and churning.