
Chocolate Ice (Vegan, Gluten-Free, Nut-Free, Soy-Free)

Faith Kramer, Sugar Savvy & Blog Appetit - Here is a recipe for a chocolate ice I adapted from a cookbook I picked up in a used bookstore. The Complete Book of Homemade Ice Cream by Carolyn Anderson was published in 1972. (The book is no longer in print but used copies are available on the web in the U.S., Canada and the U.K). It isn't an "authentic" chocolate Italian ice recipe, but it is close, especially if you serve it before hardening it in the freezer.

yields 1/2 gallon

2 cups sugar
5 cups water
1 cup cocoa
1/4 teaspoon ground cinnamon

Boil the sugar and water together for five minutes and then remove from heat. Immediately add the cocoa and cinnamon. Mix well. Let it cool a bit and then refrigerate until cold.

Freeze in an ice cream freezer as per manufacturer's instructions. Serve straight from the ice cream maker container for a softer ice or place in the freezer for a few hours to harden the ice. Another option is to pour the chilled chocolate ice mixture into ice cube trays and freeze. Before serving, process ice cubes in small batches in a blender or food processor until chocolate ice mixture is thoroughly broken up but not yet slushy.

To make the best iced coffee ever, add a few of the Chocolate Ice ice cubes to your favorite cold java. Add in milk and sugar to taste and top with whipped cream and a drizzle of chocolate syrup.