



Crunchy Magic Shell Dipped Ice Cream

INGREDIENTS

- 1 Pint Your Favorite Revival Ice Cream, Softened
- 2 Cups Milk or Dark Chocolate Chips
- 6 Tbsp Coconut Oil
- 5 Revival Waffle Cones, Crushed

PREPARATION

1. Using your favorite silicone mold (we love hearts!), spread your ice cream in with a spatula. Making sure to press fully in, and smooth out the top. Place the mold in the freezer for an hour or until it is frozen.
2. In the mean time make your "magic shell". Melt chocolate and coconut oil together, over a double boiler or microwave.
3. Mix in the crushed waffle cones for some crunch!
4. Once your ice cream is frozen, pop them out of the molds.
5. Then using a fork or skewer, dip your ice cream into the crunchy magic shell
6. Put in the freezer for ten minutes to harden, then ENJOY!

Tip: If your magic shell is too hot it will melt your ice cream and make too thin of a coating. Make sure it's just warm enough to easily coat your ice cream.

share your pictures with us 