**Easy No Churn Mint Chocolate Chip Ice Cream**

This Easy No Churn Mint Chocolate Chip Ice Cream is the perfect refreshing dessert for summer! No ice cream maker needed!

**Ingredients**

* 2 cups cold heavy whipping cream or 500 ml
* 1 14 ounce can sweetened condensed milk
* a few drops of green food colouring optional
* 1 cup mini semi-sweet chocolate chips (add more if desired)
* a few drops mint or peppermint extract to taste

**Instructions**

* Whip the heavy whipping cream cold from the fridge until soft peaks form and the mixture thickly coats the back of a spoon.
* Continue to whip on high speed, adding the food colouring and then the sweetened condensed milk in a steady stream until it's fully incorporated and the mixture almost reaches the hard-peak stage.
* Be careful NOT to over-whip, as this will cause the fat and the water in the cream to separate. If this happens, the ice cream will NOT freeze properly and won't have the creamy, smooth texture you desire.
* Fold the mint extract and the chocolate chips into the whipped cream mixture just until combined.
* Line a large loaf pan with parchment paper (or use a resealable plastic freezer-safe container, if you prefer) and scrape the ice cream mixture into the pan or container.
* Cover with plastic wrap (or a lid) and freeze for about 6-8 hours, or until the ice cream has become solid enough to scoop.
* Serve in cones, bowls, on top of cakes, pies, or brownies, or however you desire!

**Recipe Notes**

This ice cream keeps for up to 2 weeks in the freezer, although it will get very hard if left in the freezer for multiple days. To make scooping easier if the ice cream is left in the freezer for a long time, simply leave the ice cream at room temperature for 20 or so minutes before scooping, and scoop with a spoon dipped in hot water.

This ice cream freezes best in a normal refrigerator-freezer, and will become too hard if stored in a deep-freeze freezer.