

Zucchini Bread Recipes

Duo of Chocolate Ice Cream Glasses

10 min Prep time	**5 min** Cook time	**15 min** Total time
4 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Main Ingredients

- [ ] 2 cups dark chocolate ice cream
- [ ] 2 cups milk chocolate ice cream
- [ ] 1/4 cup toasted almond slices
- [ ] 1 tsp vanilla extract
- [ ] Pinch of sea salt
- [ ] 4 clear glass jars (4-oz each)
- [ ] Optional: fresh mint leaves for garnish

Instructions

1. Let the ice creams sit out for five minutes so they soften just enough to scoop with ease.
2. Toast the almond slices in a dry skillet over medium heat until golden and fragrant, about two minutes; set aside to cool.
3. Scoop a layer of dark chocolate ice cream into each glass, smoothing the top with the back of a spoon.
4. Drizzle a few drops of vanilla extract over the dark layer, then sprinkle a pinch of sea salt.
5. Add a second layer of milk chocolate ice cream, again smoothing gently.



6. Top each glass with toasted almond slices and, if using, a small mint leaf for a fresh finish.



Nutrition per serving

250 kcal	4 g	28 g	14 g
Calories	Protein	Carbs	Fat

Tips & notes

- If the ice cream is too hard, briefly run your scooping spoon under warm water.
- For extra elegance, rim the glass with a little melted chocolate before adding the ice cream.
- Serve immediately; the ice cream will begin to melt and lose its defined layers.