

## Toto's Biscuits and Bones Ice Cream (aka Double Dip Chocolate)

### Chocolate Ice Cream Base

¾ cup cocoa powder, sifted  
½ cup granulated sugar  
½ cup packed dark brown sugar  
1 cup whole milk  
2 cups heavy cream  
½ Tbs pure vanilla extract  
Pinch of salt

### Add ins

2/3 cup Entenmann's Little Bites Brownies (or other brownies), crumbled into pieces ~1/4 to 1/2 inch square  
½ cup mini milk-chocolate chocolate chips  
2/3 cup Pillsbury cookie dough, chocolate chip (eat or bake version), cut into pieces ~1/4 to 1/2 inch square

1. Wisk cocoa, sugars and salt in medium bowl.
2. Beat in milk on low speed using mixer to combine until all dry ingredients are dissolved.
3. Stir in heavy cream and vanilla.
4. Cover and refrigerate 2 hours.
5. Pour mixture into frozen freezer bowl of ice cream maker machine. Mix until thickened with soft, creamy texture, ~20 min.
6. Fold in the brownie pieces, mini chocolate chips, and cookie dough chunks and stir until evenly distributed.
7. Transfer to airtight container(s) and freeze overnight. Remove from freezer ~10 min prior to serving.