



Jaws & Claws Ice Cream Recipe

Newark Valley Middle School - 2025 Ice Cream Challenge - Class #2

Ingredients:

- ❖ 1 quart of Heavy Whipping Cream
- ❖ 2 - 14 oz. cans of Sweetened Condensed Milk
- ❖ 2 Tbsp. Vanilla Extract
- ❖ 25 Drops of Blue Food Coloring
- ❖ Add a drizzle of Chocolate Syrup
- ❖ Add a drizzle of Caramel Syrup
- ❖ Jaws & Claws Gummy Candy

Instructions:

Step #1: Grab a chilled mixing bowl and a hand mixer.

Step #2: Pour the quart of heavy cream and condensed milk into the bowl and begin mixing.

Step #3: Add the vanilla extract and food coloring to the milk mixture and continue mixing.

Step #4: Add a drizzle of chocolate and caramel syrup and continue mixing.

Step #5: Cut the gummy sharks and lobster claws into small pieces and add them to the mixture.

Step # 6: Place on a freezer safe dish and freeze overnight.

Additional Information: You will know when your ice cream is mixed well, when it looks like whipped cream (soft peaks). Top with anything you like and enjoy.