

Berry Brownie Bliss

Produced by: The Chocolateers



The Chocolateers



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“The berry best of chocolate!”

Ingredients

- 1 cup of granulated sugar
- 4 cups of whole milk
- 2 cups of heavy cream
- 1 cup of mini semi-sweet chocolate chips
- 1 cup of homemade brownie crumbles
- 1 tbsp of strawberry extract
- 2-3 drops of red food coloring

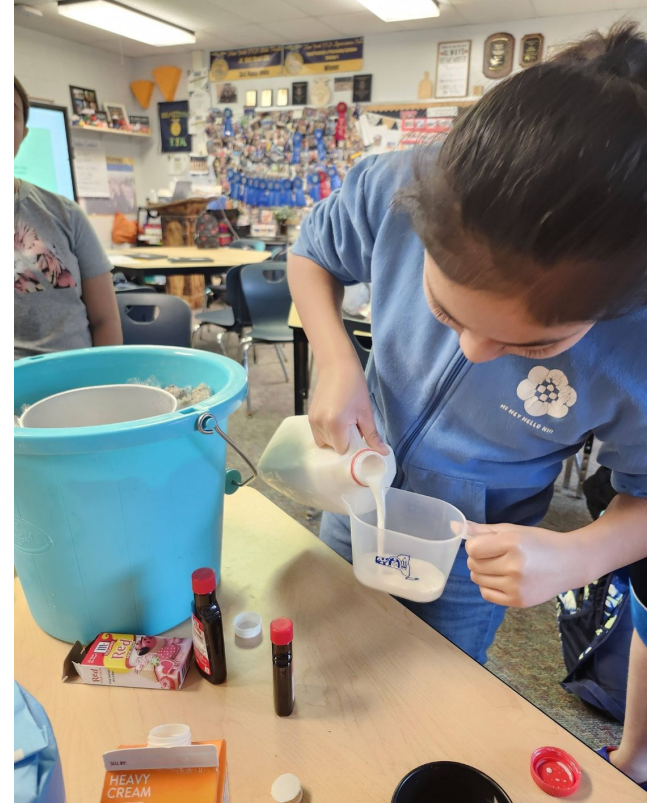


Recipe

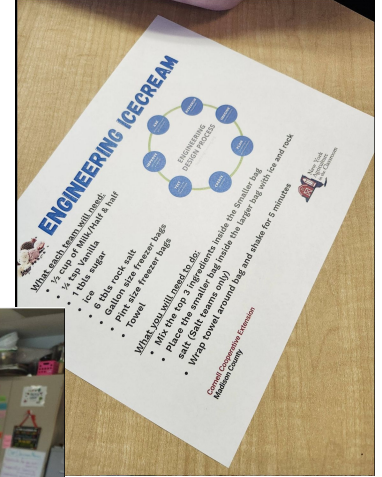


1. Leave the inner ice cream container in the freezer overnight.
2. Remove the container from the freezer and place it inside the larger ice cream container.
3. Fill the ice cream bin with ice and ice cream salt.
4. Add 4 cups of whole milk to the inner container.
5. Add 2 cups of heavy cream to the inner container.
6. Add 1 cup of granulated sugar into the inner container.
7. Add 1 cup of mini chocolate chips.
8. Add in 2-3 drops of red food coloring.
9. Place the lid on the machine plug it in and allow it to churn for 15 minutes.
10. Remove the liquid from the machine pour it into a plastic container, the container should have a lid that will be put on after the ice cream is safe in the freezer.
11. Add the brownie pieces before placing the ice cream is put in the freezer.

The Ice Cream Making Process



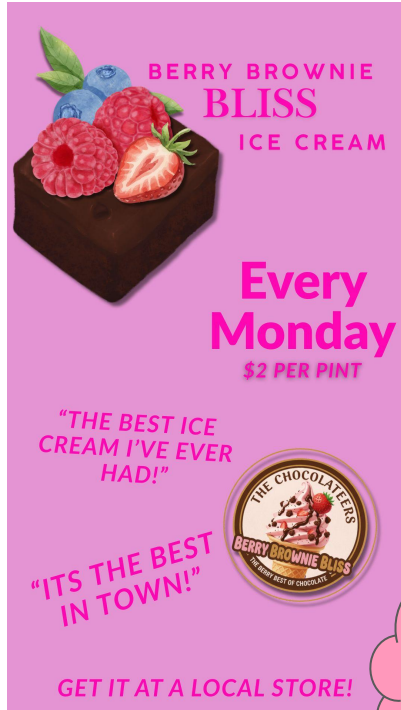
Ice Cream Engineers – worked with our local CCE to understand the engineering of ice cream.



Finished Product!!!



Marketing Campaign



Click the poster

It's a video



Partnering with Gilligans

After making this in our classroom, we reached out to our local ice cream shop, Gilligan's Ice Cream and asked if they would make it for real.

We were able to learn about the ice cream making process, the products and receive our very own Berry brownie bliss ice cream!!!!

