

Chocolate Ice Cream

1 cup evaporated milk ½ cup evaporated milk
6 tbsp cocoa ½ cup water
6 tbsp sugar 4 oz marshmallows
¼ tsp salt 2 tsp vanilla

Chill the **cup of evaporated milk** until icy cold.

Meanwhile, mix the cocoa, sugar, and salt. Stir in the **half cup of evaporated milk** and water. Cook over boiling water until smooth. Add marshmallows and continue cooking until melted, stirring frequently. Chill, then add the vanilla.

Whip the chilled evaporated milk in a cold bowl until stiff. Fold into marshmallow mixture. Freeze several hours.

Adapted from *Tempting Low Cost Meals* (1940).