

How to Make Homemade Ice Magic

*This free How To tip sheet was produced by the Cheapskates Club –
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Kids love ice cream and ice cream decorated with Ice Magic is an even bigger treat, but it can be a real drain on the grocery budget. With this really simple and very easy recipe you can make your own Ice Magic ice cream topping whenever you want. To stretch the ice cream, use this recipe to make choc tops – simple put a scoop of ice-cream into a cone and dip quickly in the Ice Magic. Voila – instant choc top! Perfect for home movie nights and sleep overs.

Ingredients:

185g of choc chips

¼ cup of canola oil

¼ cup of butter or margarine

Method:

Melt all ingredients together till smooth and blended. This can be done over low heat in a saucepan, in the microwave. Spoon or drizzle over ice cream or quickly dip cones into the mixture. Leftovers may be refrigerated and re-warmed as needed, just like the bought stuff.

NOTE: Use white chocolate to make white Ice Magic or add food colouring to white chocolate, stirring well as the chocolate melts so the mixture doesn't separate, for an extra special treat. For mint Ice Magic, melt white chocolate; add a drop or two of peppermint essence and a drop or two of green food colouring.

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and energy and still have fun!
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