



THE FRONT BURNER

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Old-Fashioned Double Dark Chocolate Malts

Makes 4 generous servings

Ice cream drinks are the stuff of summertime fantasies – cold, delicious refreshment! Floats, ice cream sodas, milkshakes, and malts top the list of old-fashioned ice cream parlor delights. But, such ice cream parlors are hard to find these days – you know, the places that do it right with real scoops of ice cream made right in front of your eyes. To satisfy our nostalgic memories, we've set out to make an old-fashioned chocolate malt rich with a double dose of chocolate.

Ingredients:

2 cups whole milk
1/2 cup cocoa powder
6 oz. chocolate chunks
1/2 cup malted milk powder
1/2 gallon vanilla ice cream (store-bought or two recipes of our Homemade Vanilla Ice Cream)

Directions:

1. In a small saucepan, warm the milk to about 100°F (or comfortable to the inside of the wrist, no need to boil). Remove from heat. Add the cocoa powder, sifting if lumpy, and whisk well until combined.
2. In a small bowl, break the chocolate into small pieces. Pour the warmed milk over the chocolate chunks and let stand for 5 minutes to soften the chocolate. Whisk until the mixture is even and no chocolate chunks are visible. Cover and chill in the refrigerator for 2-3 hours.
3. Using a blender, place the milk in the container first, add the malted milk powder, then add the scoops of vanilla ice cream. Pulse in bursts until evenly blended. (Alternatively, use an immersion blender to do the mixing in a deep bowl.) Add additional milk until the desired consistency is achieved. Pour into tall glasses, Serve with a thick straw and tall spoon.

Leftovers: Store any leftovers in an airtight container in the freezer. To enjoy later, allow the container to set on the counter at room temperature for 30 minutes or so, until softened. Place the desired quantity in the blender and buzz to blend and regain the desired thickness.