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# Instant Chocolate Hard Shell for Ice Cream

*Fervent Frugal Foodie*

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Servings: 24

Preparation Time: 5 minutes

Start to Finish Time: 5 minutes

**2 cups semisweet chocolate chips**

**2/3 cup coconut oil**

Add the chocolate chips and coconut oil to a microwave-safe bowl. Microwave in the oven in 30-second intervals until the mixture is smooth, 1 to 2 minutes, stirring well between intervals. (It takes about one minute of stirring between intervals.)

Store at room temperature in an airtight container for up to one week.

The mixture hardens when applied to cold ice cream.

## Dessert

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*Per Serving (excluding unknown items): 119 Calories; 10g Fat (70.8% calories from fat); 1g Protein; 9g Carbohydrate; 1g Dietary Fiber; 0mg Cholesterol; 2mg Sodium. Exchanges: 2 Fat; 1/2 Other Carbohydrates.*