

Dark Chocolate-Raspberry Ice Cream

1 1/2 cups whipping cream

5 tablespoons unsweetened Dutch-process cocoa powder (or a [blend](#))

2/3 cup sugar

2 cups raspberries, fresh or frozen

In a large, heavy saucepan, whisk together the whipping cream, cocoa powder, and sugar. Whisk frequently and heat until it comes to a full, rolling boil and starts to foam. Remove from the heat and stir in the raspberries. Cover and let stand for 10 minutes.

Transfer the mixture to a food processor or blender and purée. Press through a strainer over a mixing bowl to remove the seeds.

Chill overnight in the fridge and then freeze in your ice cream maker according to the manufacturer's instructions.

Source: [The Perfect Scoop](#), by David Lebovitz