

Home Made Ice Magic (Hard Ice Cream Topping)



Serves	1/2 cup
Prep time	10 minutes
Allergy / Intolerance	Artificial Additives , Artificial Colours , Dairy , Egg , Glutamates , Preservatives , Salicylates , Wheat
Suitable for	Amines Challenge , Dairy / Lactose Free , Gluten Free , RPAH Elimination Diet - Amines Allowed , RPAH Elimination Diet - Very High Chemical
Meal type	Dessert , Ingredient , Sweet Things
Misc	Child Friendly , Pre-preparable , Serve Cold
Website	Picky Palate

Ingredients

- 1/2 cup dark cooking chocolate (chopped)
- 1 tablespoon vegetable oil

Directions

1. Melt the chocolate in the microwave or in a bowl over a hot water bath and stir until creamy.
2. Drizzle in the oil and stir until well combined, shiny and smooth.
3. Drizzle over ice cream and allow 60 seconds to harden.

Note

Very High Amines, Low Salicylates, Low Glutamates

The chocolate can be stored in an airtight container at room temperature for 2 days and reheated in the microwave for 1 minute before using.