

## Chocolate Cup Ice

Chocolate cups with ice cream is a dessert made by coating balloons in chocolate and then using the chocolate bowls to serve ice cream. Here's a recipe for chocolate cups with ice cream:



1. Melt chocolate in a bowl over a pan of simmering water.
2. Partially inflate two clean balloons, tie the ends, and dip them partway into the chocolate.
3. Place the balloons on greaseproof paper and let them set in a cool place for two hours.
4. Slowly release the air from the balloons and remove them from the paper.
5. Fill the chocolate bowls with ice cream, fruit, and mint leaves.
6. Serve on plates.

### **Here are some tips for making chocolate cups with ice cream:**

- Use water balloons instead of regular balloons, as they are the right size and thickness for this recipe.
- If the chocolate is even slightly warm, the balloons might pop.

- To make the ice cream, you can blend frozen bananas with milk until smooth, then fold in cherries and chopped chocolate.