



Ice Cream Scoop

Create picture perfect ice cream cones using the Tupperware Ice Cream Scoop! Its heavy and sturdy design features a tapered point that easily cuts through the hardest frozen desserts.

Features and Benefits

- **Zinc Inner Core:** sharply tapered scoop with zinc inner core helps retain heat so it cuts through hard ice cream.
- **Thin edges of the oval scoop head:** forms a point at the end so it fits inside any size ice cream container.
- **The soft-touch handle:** ergonomic and non-slip so you can maintain your hold of the Ice Cream Scoop easily. In addition, it is suitable for both left- and right-handed use.
- **Versatile:** a scoop with endless uses beyond ice cream. Use it for scooping fruits, jam, cookie dough and more.
- **Effortless:** the design allows for a firm grip, utilizing the strength of the hand to make scooping easy while using minimal force.

Use & Care

- Rinse immediately after use.
- Do not leave sitting in ice cream or sorbet container for long periods of time.
- Ice Cream Scoop is hand wash only. Wash in warm soapy water with non-abrasive sponge.

Recipe

Easy Chocolate Ice Cream

Yields: 6 cups

12 oz. semisweet chocolate chips, melted
14 oz. sweetened condensed milk
Pinch of salt
2 cups heavy cream

1. Mix chocolate, condensed milk, and salt until well combined.
2. Whip heavy cream in Whip 'N Mix Chef until soft peaks form. Fold heavy cream into chocolate mixture until well incorporated.
3. Pour into freezer safe container and freeze for 6 hours or overnight. Scoop and serve as desired.