**Chocolate Frozen Yogurt**

**Ingredients:**

¾ cup sugar

2 tsp. cornstarch

1 can evaporated milk
½ cup chocolate chips

1 cup plain yogurt

1 tsp. vanilla extract

**INSTRUCTIONS**

1. Put a large metal bowl in the freezer.
2. In a medium pot, whisk together sugar and cornstarch.
3. Continue whisking and add the evaporated milk and chocolate chips.
4. Bring the mixture to a low simmer stirring constantly to make sure it doesn’t burn. Cook until the chocolate melts and the mixture thickens.
5. Remove the mixture from the heat. Add yogurt and vanilla. Put this mixture into the bowl that was in the freezer and place back in the freezer for 10 minutes.
6. Assemble the ice cream machine.
7. Pour the mixture into the ice cream machine
8. Churn until it is done.
9. Quickly transfer the fro-yo to another bowl, clean the ice cream machine parts, and put in the freezer.