

COFFEE ICE CREAM

Recipe by mary winecoff

This recipe only makes 1 pint. If you double the ingredients you can make a quart. Simple ingredients. I got this recipe out of a book called Homemade in the Kitchen.



READY IN: 1hr 10mins

YIELD: 1 pint

UNITS: US

INGREDIENTS

- 1 cup heavy cream
- 1/3 cup sugar
- 1/2 cup milk (I use whole)
- 1 teaspoon vanilla extract
- 1/2 cup extra strong brewed coffee, chilled

NUTRITION INFO	
Serving Size: 1 (549) g	
Servings Per Recipe: 1	
AMT. PER SERVING	% DAILY VALUE
Calories: 1170.2	
Calories from Fat 832 g	71 %

Total Fat 92.5 g	142 %
Saturated Fat 57.6 g	288 %
Cholesterol 343.1 mg	114 %
Sodium 153.6 mg	6 %
Total Carbohydrate 79.4 g	26 %
Dietary Fiber 0 g	0 %
Sugars 67.3 g	269 %
Protein 9 g	18 %

DIRECTIONS

In a medium bowl, whisk the cream and sugar until the sugar has dissolved completely and the mixture is frothy.

Add the milk, vanilla and coffee.

Whisk until blended.

Cover the bowl with plastic wrap and chill in the refrigerator for 1 hour.

Prepare the ice cream in an ice-cream maker according to manufacturer's directions.