

Cleo Coyle's No-Churn Coffee Ice Cream

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Like a sweet, cold edible coffee, the flavor of our favorite beverage permeates this ice cream by way of a good quality instant espresso powder.

While many no-churn recipes exist, they are not all equal. I experimented with the most common recipes until I found my own version, one that delivers an outstanding result. This recipe requires no cooking, no eggs, and no machine. Yet it yields creamy, smooth, delicious coffee ice cream. It's economical, takes up little room in my freezer, and the way it's made (in 9 x 5 bread loaf pans), reminds me of the gelato shops of Italy. I hope you enjoy it as much as Marc and I do! ~ Cleo

Makes a little over 1 quart, about 5 cups

Ingredients:

- 2 cups Heavy Cream** (aka Heavy Whipping Cream)
- 1 (14 ounce) can Sweetened Condensed Milk** (about 1-1/4 cups)
- 2/3 cup evaporated milk** (or one 5-ounce can)
- 1 Tablespoon instant espresso powder** (*see note below)
- 1/2 teaspoon pure vanilla extract**



***Espresso powder note:** In baking and cooking, good quality instant espresso powder produces better flavor than instant coffee or coffee crystals, which is why I recommend using instant espresso instead of instant coffee for your recipes. The brand I use is [Medaglia D'oro](#) because it delivers the instant espresso in fine powder form, which dissolves beautifully into batters. All is not lost if you have only instant coffee crystals or your instant espresso comes in crystal rather than powder form. For best flavor in those cases, whisk the crystals into a small amount of the evaporated milk until completely dissolved before using in this recipe.



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Directions: In a chilled metal, glass, or ceramic bowl, beat heavy cream with an electric mixer until thickened. (Do not create whipped cream, simply beat it until it resembles thickened white gravy.) Add the sweetened condensed milk, evaporated milk, instant espresso powder, and vanilla. With the mixer on low, blend the mixture well until smooth.

Pour the blended mixture into a 9 x 5 metal loaf pan. Why? Because a metal pan will conduct the cold better than a plastic container.

Do not fill the pan to the very top. Here's why. You'll need to stretch a sheet of plastic wrap across the top of the pan, keeping the plastic from touching the ice cream itself. Place the pan in the freezer for 8 to 12 hours. By then, the entire pan should be ready to serve and enjoy!

To store, you can scoop the ice cream into a re-sealable plastic container, or you can continually re-wrap the metal pan in plastic wrap to prevent freezer burn.



Cleo Coyle's
No Churn Coffee

Eat with joy! ~ Cleo

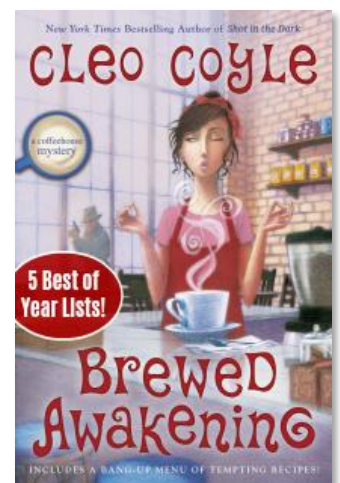
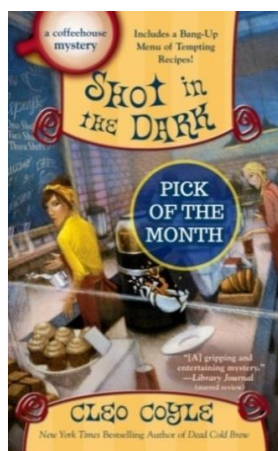
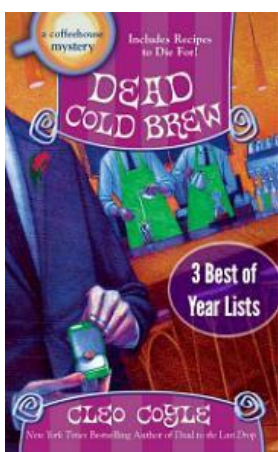
The [Coffeehouse Mysteries](#) are bestselling culinary mysteries, set in a landmark Greenwich Village coffeehouse. Each includes the added bonus of recipes.

To learn more and see more recipes, visit Cleo Coyle's online coffeehouse at

www.CoffeehouseMystery.com

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