



No-Churn Coffee Ice Cream

Ingredients:

2 rounded tablespoons instant espresso
1½ - 2 teaspoons of vanilla extract
Sea salt
1 cup heavy cream
⅓ cup full-fat sweetened condensed milk
1 scant tablespoon of molasses
Cacao nibs (optional)

In medium bowl, mix the espresso, 1½ teaspoons of vanilla, and 2 pinches of sea salt. Stir in the cream, condensed milk, and molasses to make the ice cream base. At this point, you can add in another ½ teaspoon vanilla, ¼ teaspoon at a time and another pinch of sea salt.

Using an electric mixer, beat the ice cream base on high speed until fluffy and spreadable, about 3 minutes. Transfer to a 3 to 4 cup container. Cover and freeze until firm, 5-6 hours. Store in the freezer for up to 2 weeks.

Before serving, let the ice cream sit at room temperature until slightly softened, 10-15 minutes. Top with cacao nibs, if using.