

Vietnamese Coffee Ice Cream

Makes 1 pint

You don't need a churn to make this creamy treat. Instead of instant espresso, I use Starbucks decaf instant so it doesn't keep folks up at night



after they have this for dessert. I freeze the ice cream in shiny metal muffin cups to make it quicker and easier to serve several people at once.

Ingredients:

- 2 tsp. vanilla
- 1 packet of Starbucks instant decaf coffee (3.3 grams or 3/4 Tbsp.)
- 1/8 tsp. salt
- 1 cup heavy whipping cream
- 1/3 cup full-fat sweetened condensed milk
- 1 Tbsp. molasses
- 1/2 oz. dark chocolate

Equipment:

- Stand mixer with whisk attachment or hand-held mixer
- Aluminum muffin cups



Vietnamese Coffee Ice Cream:

☑	Directions	Minutes
	In the stand mixer bowl, combine 1 1/2 tsp. vanilla, 3/4 Tbsp. of instant coffee, and 1/8 tsp. salt.	2
	Add 1 cup cream, 1/3 cup condensed milk, and 1 Tbsp. molasses	1
	Whip the mixture at high speed until firm and fluffy	3
	With a spatula, fold in the chocolate bits.	1
	Transfer to a storage container or into individual muffin cups. Cover and place in the freezer.	6 hrs.
	Garnish with shavings of chocolate	2
	Let the ice cream sit at room temperature for 10 minutes to soften before serving.	10
	Total	6 hr. 19 min