

Homemade Coffee Ice Cream with Crushed Cookies

If you're a fan of bold coffee flavor and velvety-smooth desserts, this



TIME
10 min

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INGREDIENTS

- 2 cups heavy cream
- 1 cup whole milk
- $\frac{3}{4}$ cup granulated sugar
- 1 cup brewed coffee, cooled
- 1 teaspoon vanilla extract
- 1 cup crushed cookies (chocolate sandwich cookies, biscotti, or vanilla wafers work well)

DIRECTIONS

- 1.** Prepare the Base: In a large mixing bowl, whisk together heavy cream, whole milk, sugar, cooled brewed coffee, and vanilla extract. Mix until the sugar has completely dissolved and the base is smooth.
- 2.** Churn: Pour the mixture into your ice cream maker and churn according to your machine's instructions (typically 20-30 minutes). It should resemble soft serve in consistency.
- 3.** Add Mix-Ins: In the final few minutes of churning, add the crushed cookies. Allow the machine to mix them evenly into the base.
- 4.** Freeze: Transfer the churned ice cream to a lidded freezer-safe container. Smooth the top, seal, and freeze for at least 4 hours or until firm.
- 5.** Serve: Scoop into bowls or cones, serve, and enjoy. Store leftovers tightly covered in the freezer for up to 2 weeks.

TIPS FOR SUCCESS

Chill your ice cream base in the fridge before churning for faster processing.

Don't overfill the ice cream maker-leave space for expansion as it freezes.

Add a swirl of chocolate sauce or a handful of espresso beans for extra flair.

Use a metal container for freezing to speed up the chilling process.

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Original recipe: <https://chefmaniac.com/homemade-coffee-ice-cream-with-crushed-cookies/>