

## 3-Ingredient Coffee Ice Cream That Tastes Like a Barista Treat

Coffee Ice Cream Recipe: Smooth, Bold, and So Easy to Make



**TIME**  
**15 min**

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**ChefManiac**

### INGREDIENTS

350 ml (about 1.5 cups) whipping cream, chilled  
3 tablespoons of soluble (instant) coffee  
290 ml (about 1... cups) sweetened condensed milk  
Chocolate, for decorating (dark, semi-sweet, or shaved curls)

#### Ingredient Swaps & Notes:

**Coffee:** Use any high-quality instant coffee, but for deeper flavor, espresso powder works wonders. Want it decaf? Go for decaf instant coffee.

**Condensed milk:** Don't swap this with evaporated milk; you need the sweetness and thickness.

**Add-ins:** Swirl in some chocolate syrup or mix in crushed chocolate-covered espresso beans for a bit of texture and a bigger coffee punch.

#### Step-by-Step Instructions:

**Chill Everything:** Before you begin, place your mixing bowl and beaters in the fridge or freezer for about 15 minutes. Cold tools help the cream whip faster and fluffier.

**Whip the Cream with Coffee:** In the chilled bowl, pour in the whipping cream and sprinkle the instant coffee on top. Beat until medium-stiff peaks form and the mixture has thickened.

**Fold in Condensed Milk:** Pour the sweetened condensed milk into the whipped coffee cream. Using a spatula, fold it in gently to keep as much air in the mixture as possible.

**Freeze:** Transfer the mixture into a freezer-safe

container. Smooth the top and cover it tightly.

Freeze for at least 6 hours-but overnight (around 24 hours) is ideal for the best scoopability.

Serve and Decorate: Scoop the ice cream into bowls or cones and drizzle with melted chocolate, shaved curls, or chocolate chips.

Tips for Success:

Whip properly: You want soft-to-medium peaks.

Over-whipping can make the cream grainy.

Use a loaf pan: It's the perfect size and shape for freezing and scooping later.

Don't rush the freeze: Give it a full overnight chill so it firms up perfectly.

Serving Suggestions and Pairings:

A slice of No-Bake Oreo Cream Pie

Warm Peanut Butter Brownies for a cold-and-warm contrast

Crumbled Brownie Batter Dip swirled through before freezing

An Ice Cream Sandwich Cake for layered indulgence

Storage & Leftover Tips:

Store in an airtight container in the freezer for up to 2 weeks.

Cover the surface with parchment or wax paper to prevent ice crystals.

Let it sit out for 5-10 minutes before scooping for the best texture.

More Recipes You'll Love:

These Chocolate Chip Cookie Dough Brownie Bombs

This Brownie Batter Dip

This Easy Ice Cream Sandwich Cake

The Best Peanut Butter Brownies

No-Bake Oreo Cream Pie

Final Thoughts:

## DIRECTIONS

- 1.** Chill : Everything: Before you begin, place your mixing bowl and beaters in the fridge or freezer for about 15 minutes. Cold tools help the cream whip faster and fluffier.
- 2.** Whip the : Cream with Coffee: In the chilled bowl, pour in the whipping cream and sprinkle the instant coffee on top. Beat until medium-stiff peaks form and the mixture has thickened.
- 3.** Fold in : Condensed Milk: Pour the sweetened condensed milk into the whipped coffee cream. Using a spatula, fold it in gently to keep as much air in the mixture as possible.
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- 6.** Tips for Success: Whip properly: You want soft-to-medium peaks. Over-whipping can make the cream grainy.
- 7.** Use a loaf pan: It's the perfect size and shape for freezing and scooping later.
- 8.** Don't rush the freeze: Give it a full overnight chill so it firms up perfectly.
- 9.** Serving Suggestions and Pairings: This coffee ice cream is a star on its own, but it shines even brighter when paired with:
- 10.** A slice of : No-Bake Oreo Cream Pie

11. Warm : Peanut Butter Brownies for a cold-and-warm contrast
12. Crumbled : Brownie Batter Dip swirled through before freezing
13. An Ice : Cream Sandwich Cake for layered indulgence
14. For drinks, serve with an iced latte, espresso, or even a boozy espresso martini twist if you're feeling fancy.
15. Storage & Leftover Tips: Store in an airtight container in the freezer for up to 2 weeks.
16. Cover the surface with parchment or wax paper to prevent ice crystals.
17. Let it sit out for 5-10 minutes before scooping for the best texture.
18. More Recipes You'll Love: Craving more easy, indulgent desserts? Try these from our kitchen:
19. These : Chocolate Chip Cookie Dough Brownie Bombs
20. This : Brownie Batter Dip
21. This : Easy Ice Cream Sandwich Cake
22. The : Best Peanut Butter Brownies
23. No-Bake : Oreo Cream Pie
24. Final Thoughts: Whether you're treating yourself on a hot day or impressing guests with something you didn't even need an ice cream maker for, this Coffee Ice Cream is the definition of effortless elegance. It's rich, creamy, and perfectly balanced with bold coffee flavor.
25. If you try this recipe, I'd love to hear about it! Leave a comment below or tag @chefmaniac in your photos. And if you want more no-fuss desserts, make sure you're following for new recipes each week!

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