

## This Creamy Coffee Ice Cream Is the Frozen Treat All Espresso Fans Need

Homemade Coffee Ice Cream - Smooth, Creamy & Bold! ??



**TIME**  
**5 min**

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**ChefManiac**

### INGREDIENTS

For the Ice Cream Base:

2 cups heavy cream

1 cup whole milk

$\frac{3}{4}$  cup granulated sugar

4 large egg yolks

2 tablespoons instant espresso powder (or  $\frac{1}{2}$  cup strong brewed coffee, cooled)

1 teaspoon vanilla extract

... teaspoon salt

Optional Add-Ins:

$\frac{1}{2}$  cup dark chocolate chunks

Caramel swirls

Crushed biscotti

### DIRECTIONS

1. Heat the Base: In a saucepan over medium heat, combine:
2. Heavy cream
3. Whole milk
4. Sugar
5. Salt
6. Stir until the sugar is fully dissolved and the mixture is hot but not boiling.
7. Temper the Eggs: In a separate bowl, whisk the egg yolks. Slowly pour a ladleful of the hot mixture into the yolks while whisking constantly-this keeps them from scrambling.
8. Once tempered, pour the egg mixture back into the saucepan.
9. Thicken the Custard: Cook the mixture over low heat, stirring constantly with a wooden spoon or silicone spatula. It's ready when it coats the back of a spoon-about 5 minutes.
10. Remove from heat and stir in:
11. Espresso powder or cooled brewed coffee
12. Vanilla extract
13. Chill: Strain the mixture through a fine mesh sieve into a clean bowl. Cover and chill in the fridge for at least 4 hours or overnight-this deepens the flavor and ensures a smooth churn.
14. Churn and Freeze: Pour the custard into your ice cream maker and churn according to the manufacturer's instructions.
15. At the end, fold in any optional add-ins like chocolate, caramel, or biscotti.

16. Transfer to a freezer-safe container and freeze for at least 3 hours until scoopable.

## SWAPS & NOTES

in every bite-perfect as a standalone scoop or dressed up with toppings for the ultimate treat.

Whether you're fueling a hot day, craving something cold with a little kick, or pairing it with brownies or pie, this frozen masterpiece has your back.

**More recipes: [ChefManiac.com](https://chefmaniac.com)**

Original recipe: <https://chefmaniac.com/this-creamy-coffee-ice-cream-is-the-frozen-treat-all-espresso-fans-need/>

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