

# Coffee Ice Cream

**Yield:** 2 pints

## Ingredients

**2 ½ cups whole milk**

**1 ½ cups granulated sugar**

**⅛ teaspoon salt**

**2 tablespoons instant decaffeinated coffee granules**

**6 egg yolks**

**2 ¼ cups heavy cream**

**1 ½ teaspoons vanilla extract**



## Steps

- 1. In a medium saucepan combine the milk, sugar, salt, and coffee granules. Cook over medium heat stirring occasionally until steaming, then reduce the heat to low.**
- 2. On the side, lightly beat the egg yolks in a small bowl. Slowly pour half of the hot milk into the eggs while whisking continuously. Return the mixture to the pot and cook over medium heat, while stirring occasionally, until thickened. (about 5 minutes)**
- 3. Strain the custard through a fine-mesh sieve set over a medium bowl. Cover with plastic wrap allowing it to touch the surface of the custard to prevent a skin from forming. Refrigerate until ready to use.**
- 4. When ready to make the ice cream, whisk the cream and vanilla into the custard until smooth. Churn in an ice cream maker according to the manufacturer's instructions or until it reaches a soft serve consistency.**
- 5. Enjoy right away or place in a freezer-safe container. This ice cream keeps for up to 2 weeks.**