

Coffee Ice Cream -- No Churn by Lynn's Recipes



Lynn demonstrates how to make a super easy Coffee Ice Cream that does not require churning. 4 ingredients and a mixer are all that is required. Great for dessert. From Nigella Lawson.

Ingredients:

- 1-1/4 cups heavy cream
- 2/3 sweetened condensed milk
- 2 Tablespoons instant espresso powder
- 2 Tablespoons espresso liqueur

Whisk all the ingredients together in the bowl of a mixer fitted with the whisk attachment until soft peaks form. Place in airtight containers and freeze for 6 hours or overnight. Serve straight from the freezer.

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