

Toffee Coffee Ice Cream

As we've mentioned, Gran gave us a great base recipe for making ice cream, and she also loved coffee-flavored desserts. Aunt Ky picked up this recipe from her, through Gigi, then made a few changes. The main difference is that Aunt Ky uses half & half instead of whole milk. You can adjust the amount of coffee added to this recipe to fit your crew's tastes.

Ingredients

4 teaspoons instant coffee
1/8 cup warm water (to dissolve coffee)
6 eggs
3 cups sugar
1 quart whipping cream
1 tablespoon vanilla
1 quart half & half
2 - 8-ounce package Heath Bits O' Brickle



Instructions

- ❖ Dissolve your instant coffee in the warm water. Set aside to cool.
- ❖ In mixer bowl, beat eggs and sugar well.
- ❖ Add whipping cream and beat until combined.
- ❖ Fold in the vanilla, half & half, Heath, and dissolved coffee.
- ❖ Pour your mixture into a 1-gallon ice cream canister.
- ❖ Follow your ice cream makers instructions to finish this recipe.


Nana's Kitchen
Made With Love and Purpose

"O taste and see that the LORD is good: blessed is the man that trusteth in him."

Psalm 34:8