

## No Churn Coffee Ice Cream

1¼ cups heavy cream (250 ml) *cold from the fridge*

1 cup sweetened condensed milk (340 grams)

1 teaspoon vanilla extract

2 tablespoons instant espresso powder

Directions:

Make sure the heavy cream is thoroughly chilled or it will not whip properly. Place cream in a bowl and whip till peaks form nicely. Add the condensed milk and vanilla and whip briefly till incorporated. Place the espresso powder on top of the mixture and whip just till coffee powder is fully incorporated into it and no streaks remain. Pour the mixture into a pan or container and cover tightly with tin foil, plastic wrap or snap lid cover. Place in freezer and freeze at least 6 hours. Serve straight from the freezer, this is medium frozen and ready to eat immediately, it never gets "hard" frozen. Smooth and creamy and delicious.