

Chocolate Coffee Ice Cream

Indulge in a rich and creamy homemade ice cream that combines the flavors of chocolate and coffee, just like the ones from ice cream shops.


360 min

Total time

Easy

Difficulty

450

kcal / serving

Ingredients

- 1 cup heavy cream
- 1/2 cup sweetened condensed milk
- 2 tablespoons cocoa powder
- 1 tablespoon instant coffee granules

Steps

- 1 In a mixing bowl, whip the heavy cream until stiff peaks form.
- 2 Gently fold in the sweetened condensed milk, cocoa powder, and instant coffee until well combined.
- 3 Pour the mixture into a container and freeze for at least 6 hours or overnight.
- 4 Scoop and enjoy your decadent chocolate coffee ice cream!