

# Coffee Mudslide Ice Cream Sandwiches

Poetry & Pies

**prep time:** 15-20 minutes

**chill time:** 5-6 hours (2ish for the cookie dough and 3-4 for the ice cream)

**total time:** 5 hours, 20 minutes

**servings:** 18-24 sandwiches



## Ingredients

**for the chocolate swirl (this will make a little extra--save it to use as hot fudge on a sundae!)**

- 5 ounces (140g) baking chocolate, chopped
- 3 ounces (86g) heavy whipping cream

**for the coffee ice cream**

- 3 cups (693g) heavy whipping cream
- 14 ounces (397g) sweetened condensed milk
- 1 tablespoon (13g) pure vanilla extract
- ½ tablespoon (3g) [instant espresso](#) or [coffee powder](#)
- ½ cup (86g) mini chocolate chips (or chopped baking chocolate)

**to assemble**

- one batch [browned butter espresso chocolate chip cookies](#) (dough can be made ahead)

## Instructions

1. Note: to simplify things, you can make the cookie dough ahead of time. It can be kept in the fridge up to 3 days (if well sealed) or you can roll it into cookie-sized balls, freeze these on a tray for an hour, then transfer to an airtight container or freezer safe baggie. These will last in the freezer at least 2 months (I've done longer, but each freezer is different).

**make the no-churn coffee mudslide ice cream**

2. First, make the chocolate swirl so it can cool. Use a double boiler or create one by placing 1" to 2" water in a medium saucepan and finding a bowl that can sit on top

without the bottom touching the water. Bring the water to a boil then turn down to low and place the bowl on top.

3. Place the chopped chocolate and heavy cream in the bowl and stir constantly, until the chocolate is about 75% melted. Remove the bowl from the saucepan and stir vigorously until smooth. If it stops melting, you can place it back on the saucepan for about 30 seconds, stirring constantly. Set aside to cool, stirring occasionally as you make the ice cream. Be sure it is room temperature before you use it in step 8.
4. Next, stir together your sweetened condensed milk, vanilla, and espresso powder in a medium to large mixing bowl for about a minute. It will still look speckled, like the espresso won't dissolve. It just needs some time to absorb. Set aside.
5. Add the 3 cups heavy cream to the bowl of your stand mixer fitted with the whisk attachment (or a large mixing bowl, using handheld beaters). Beat the cream on medium until frothy and bubbles start to form, about 30 seconds. Slowly turn it up to high (you can start out on high, but you'll most likely get quite a bit of splatter on you and your kitchen). Let mix for 1-2 minutes, until stiff peaks **just** start to form. Watch it carefully, as your mixer and kitchen temp can alter the time it takes.
6. While the heavy cream beats, stir the condensed milk some more. By now the espresso powder should be more dissolved, with only a few clumps.
7. Once the heavy cream **just** starts to form stiff peaks, turn it off. If needed, continue to stir the condensed milk until the espresso powder is mostly dissolved.
8. Add about  $\frac{1}{3}$  of the whipped cream to the condensed milk and stir/fold it in gently until fully combined. Add another  $\frac{1}{3}$  of the whipped cream and fold it in gently until fully combined. Add the remaining  $\frac{1}{3}$  along with the mini chocolate chips and fold it until fully combined. (Doing this in 3 additions helps keep it fluffier and get that "slow churned" texture without actually churning your ice cream.)
9. In a [bread loaf pan](#) or similarly sized dish, spread about  $\frac{1}{3}$  of the ice cream on the bottom. Drizzle about  $\frac{1}{4}$  of the cooled melted chocolate on top, swirling it a little. Don't go overboard on the chocolate, as it will make it difficult to scoop if you use too much. Spread another  $\frac{1}{3}$  of the ice cream, followed by another  $\frac{1}{4}$  of the melted chocolate. Repeat this one last time with the remaining ice cream and another  $\frac{1}{4}$  of the chocolate.

10. Cover and freeze at least 4-5 hours, or overnight, until set. Depending on your freezer, you may need to let it sit on your counter about 5 minutes before scooping.

### **bake the cookies**

11. If not done already, make the cookie dough at least 2 hours before you plan to assemble the sandwiches. Chill the dough for at least an hour. Roll into 1 to 1 ½ inch balls. Bake at 350F/175C for 10-12 minutes, until the edges begin to brown and the tops are all matte in appearance with no visibly raw dough.
12. Cool the cookies on the pan for 10 minutes then transfer to a cool pan or platter and freeze for 30 minutes. Alternatively, you can make these the day before and store them in an airtight container on the counter (once cooled) overnight. Freeze the cooled cookies for at least 20 minutes so they are firm enough to assemble the sandwiches.

### **assemble the ice cream sandwiches**

13. Take the ice cream out of the freezer and let sit on the counter 5-10 minutes, until soft enough to scoop.
14. Take one frozen cookie and place it upside down on a clean work surface. Scoop slightly less than ¼ cup ice cream (adjust based on how large you made your cookies) and place on the upside down cookie. Smooth it out slightly, spreading evenly all the way to the edges.
15. Place a second cookie on top of the ice cream and press down gently. You don't want to squish any out the sides, just seal the ice cream to both cookies so it stays together once frozen.
16. Place on a clean cookie sheet. Repeat until all cookies and ice cream are used (or until desired amount is made). Freeze the tray of sandwiches for 30 minutes.
17. If not serving right away, wrap each sandwich individually in two layers of plastic wrap to store in the freezer for up to 2 months. It is ideal to store individually wrapped sandwiches in an airtight container or freezer safe baggie, to ensure freshness.

*Enjoy!*

*Depending on your freezer, you may need to let these sit on the counter for 5-10 minutes before serving.*