

No-Churn Coffee Mudslide Ice Cream

Poetry & Pies

prep time: 15-20 minutes

chill time: 4-5 hours

total time: 5 hours, 20 minutes

servings: about 12



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)

Instructions

1. 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.
2. 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.

3. 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.
4. 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.
5. 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.
6. 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.
7. 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 in until fully combined. (Doing this in 3 additions helps keep it fluffier and get that "slow churned" texture without actually churning your ice cream.)
8. 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.
9. 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.

Enjoy!

Store leftovers in an airtight container. Ice cream should last at least a month, but this can vary depending on your freezer and how well-sealed it is.