



Noreen's Kitchen

Coffee Cookies & Cream

No Churn Ice Cream

Ingredients

1, 14 ounce can sweetened condensed milk
2 cups whipping cream, whipped
2 tablespoons coffee liqueur
1 tablespoon vanilla extract

2 tablespoons instant espresso powder
2 tablespoons very hot water
8 chocolate sandwich cookies, broken
8 vanilla sandwich cookies, broken
8 shortbread cookies, broken

Step by Step Instructions

Blend sweetened condensed milk together with coffee liqueur and vanilla extract.

Combine hot water with espresso powder and stir until dissolved.

Add espresso mixture to the condensed milk mixture and stir well to combine.

Fold whipped cream into the condensed milk and coffee mixture until smooth. Be sure there are no lumps of unincorporated whipped cream.

Add 1 1/2 cups of crushed cookies to the mixture and blend well.

Pour mixture into an airtight container that has a lid.

Level the top and tap on the counter to eliminate any bubbles from the mixture.

Sprinkle the remaining cookie crumbs on the top of the ice cream mixture.

Place a lid on the container.

Freeze for a minimum of 6 hours, however overnight is best.

This ice cream scoops very nicely and will be smooth and creamy as long as you keep it well covered.

Enjoy!