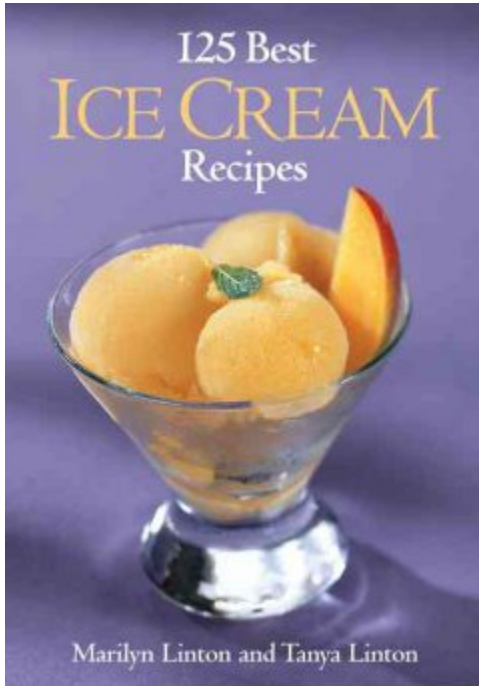


What's cooking? Good booking!



Recipe below is from:

125 best ice cream recipes by Marilyn Linton

Find this book and other books on making ice cream in our online library catalogue by searching (call number) **641.862**

Coffee Almond Brownie Ice Cream

Ingredients

2 eggs
½ cup (125 mL) granulated sugar
2 cups (500 mL) whipping (35%) cream
1 cup (250 mL) milk
3 tbsp (45 mL) instant espresso powder
½ cup (125 mL) chopped almonds, toasted
1 cup (250 mL) crumbled chocolate brownies

Recipe steps

In a bowl, whisk eggs with sugar until thickened and pale yellow. Set aside.

In a medium saucepan over medium-low heat, bring cream, milk, and espresso powder to a simmer.

Gradually whisk into the egg mixture.

Return entire mixture to the saucepan. Cook over low heat, stirring constantly, until the mixture is thick enough to coat the back of a wooden spoon. Be careful not to let it boil. Strain into a clean large bowl. Let cool to room temperature. Cover and refrigerate until completely cold or overnight.

Stir cream mixture. Transfer to an ice cream maker and freeze according to manufacturer's instructions. Add almonds and brownies in the last 5 minutes of freezing and let machine stir them in.

Tip

To turn this into a festive ice cream cake, transfer the still-soft ice cream from the ice cream maker to a springform pan lined with plastic wrap and let it set in the freezer. Decorate with fresh raspberries, whipped cream, and crumbled chocolate brownies.