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## No-Churn Coffee Ice Cream with Circus Animal Cookie Crumbs

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### Ingredients

*For the Coffee Ice Cream:*

(makes 1 pint)

- 1 1/4 cup heavy cream, **cold**
  - 2/3 cup sweetened condensed milk
  - 2 tablespoons instant coffee powder
  - 2 tablespoons espresso liqueur
  - 1 cup Circus Animal cookies, roughly broken into halves and quarters
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### Recipe

*For the Coffee Ice Cream:*

1. In the bowl of a freestanding electric mixer fitted with a whisk attachment, combine 1 1/4 cup heavy cream, 2/3 cup sweetened condensed milk, 2 tablespoons instant coffee powder and 2 tablespoons espresso liqueur. Whisk (or use a handheld electric whisk) to combine the ingredients together until the whisk leaves trails of soft peaks in the bowl and you have a latte-colored airy mixture.
2. Once your mixture is soft and airy, stop whisking. Use a rubber spatula to gently mix in 1 cup Circus Animal cookie crumbs until incorporated throughout the mixture.
3. Transfer the mixture to a 9 by 5-inch bread pan. Cover with plastic wrap and freeze for at least 6 hours, preferably overnight. Serve straight from the freezer.

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Thanks for stopping by!

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