

## Irish Coffee Ice Cream – Comfort du Jour

For St. Patrick's Day, I decided to create a mashup of the classic Irish coffee and a delicious, luxurious ice cream. The outcome was perfect, with plenty of creamy sweetness and just a wee bit o' boozy flavor!

### INGREDIENTS

1 1/2 cups whole milk  
2 Tbsp. espresso powder\* (see notes)  
1 Tbsp. dark cocoa powder\*  
2 Tbsp. light corn syrup\*  
14 oz. can sweetened condensed milk  
1 cup heavy cream  
1/4 cup 80-proof Irish whiskey\*

### \*NOTES

Espresso powder is not just finely ground coffee; this is a specialty ingredient I used to infuse the milk with a deep coffee flavor. Find it in the baking aisle of a well-stocked supermarket or online.

Cocoa is not necessarily an ingredient in Irish coffee, but I considered that a little bit of coffee works to intensify the chocolate flavor of other desserts, so why couldn't it work the other way around? I dissolved a little dark cocoa into the milk with the espresso powder, and it deepened the color as well.

I add a little light corn syrup to my ice cream base anytime I am concerned about formation of ice crystals. I wasn't sure how the whiskey would affect the mix, and didn't want to chance it.

This [Serious Eats article](#) was specific to mention maximum amounts of alcohol that was 80-proof, so I stuck to that guideline. I used Jameson Irish Whiskey, the same brand I use when I make my Dad's Irish cream recipe. Lower proof would be fine, but use less of the whiskey if yours exceeds 80-proof.

### INSTRUCTIONS

Heat the milk in a saucepan over medium heat. Whisk in the espresso powder and dark cocoa powder until dissolved and evenly incorporated. Remove from heat and stir in the corn syrup.

Transfer the milk to a large bowl and whisk it together with the sweetened condensed milk. These ingredients are at opposite ends of the consistency scale, and I like to combine them first so that I don't accidentally whisk the heavy cream into thickening.

Gently whisk or stir in the heavy cream until blended, then stir in the Irish whiskey. Cover the bowl and refrigerate several hours to overnight (colder is better). Be sure your freezer bowl gets at least 24 hours in the coldest spot of your freezer before churning the base.

Stir or whisk the ice cream base just before freezing to reincorporate any settled ingredients. Freeze according to manufacturer's instructions, and don't be surprised if it takes a few extra minutes to achieve soft-serve consistency. Transfer the churned ice cream to an insulated container and put in the coldest spot of your freezer overnight before serving.

Because of the high alcohol content, this ice cream will scoop very easily and will melt more quickly than typical ice cream upon serving.