

Vietnamese Iced Coffee Ice Cream

Yield: 4 min
Total Time: 720 min

Recipe from: <https://www.recipeschoose.com/recipes/vietnamese-iced-coffee-ice-cream-recipe>

Ingredients:

- 2 1/2 cups heavy cream
- 1/2 cup coffee beans coarsely ground, I used vanilla!
- 1 tablespoon cardamom pods whole, crushed
- 1/2 teaspoon salt
- 1/8 teaspoon canela
- 14 ounces sweetened condensed milk
- 5 large egg yolks
- 1 tablespoon vanilla bean paste

Nutrition:

1. Calories: 1020 calories
2. Carbohydrate: 62 grams
3. Cholesterol: 545 milligrams
4. Fat: 81 grams
5. Fiber: 1 grams
6. Protein: 15 grams
7. SaturatedFat: 49 grams
8. Sodium: 500 milligrams
9. Sugar: 54 grams

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