**Homemade Ice cream**

**Ingredients**

**1teaspoon instant coffee or espresso powder**

**1 tablespoon hot water**

**4 ounces bittersweet chocolate, chopped fine**

**½ cup sweetened condensed milk**

**½ teaspoon pure vanilla extract**

**Pinch salt**

**1 ¼ cups cold whipped cream**

**Method**

**In a small bowl, combine coffee powder and hot water. keep**

**it until coffee dissolves, about 5 minutes. In a bowl,**

**microwave chocolate, sweetened condensed milk, and the**

**coffee mixture, stirring every 10 second, until chocolate is**

**melted, approximately 1 minute. Stir in vanilla extract and**

**salt; let it cool. With an electric mixer on medium-high**

**speed, whipped cream to soft peaks, about 2 minutes.**

**Whisk ¼ of the whipped cream into the cooled chocolate**

**mixture. Fold the remaining whipped cream into the**

**chocolate mixture until incorporated. freeze in an airtight**

**container until firm, at least 6 hours.**