



Coffee Heath Bar Ice Cream in Oreo Cookie Shells

Ingredients:

!Ice Cream Ingredients

3 cups half-and-half

3 egg yolks

3 tbs instant coffee (I use Maxwell House, but Starbucks Via works well too, it's just more expensive)

3/4 cup of sugar

4 Heath Bars, crushed into varied sized chunks (use 3 for mixing into the ice cream; reserve 1 for a topping)

!Mini Oreo Cookie Pie Shell

24 Oreos

1/4 cup butter, melted

Directions:

!Make ice cream

Heat 2 cups of half-and-half in a medium sauce pan until small bubbles form around the edges.

Stir in the instant coffee and whisk until blended. Remove from the heat and set aside.

Meanwhile, whisk together the three egg yolks, slowly pouring in the sugar until the mixture is creamy, thick, and pale yellow.

Whisking the egg yolks and sugar right before tempering.

Temper the eggs by slowly pouring the hot milk mixture into the egg yolks, stirring until the two mixtures are well combined.

Pour back into the sauce pan and heat until the temperature reaches 165/170 degrees, or until the mixture is thick enough to coat the back of a wooden spoon.

Remove from the heat and pour in the third cup of half-and-half.

Let cool completely and then refrigerate for at least 2 hours or overnight.

!Oreo Cookie Mini pie shells

Preheat the oven to 350°F and coat 8-10 cupcake molds with spray or butter .

Place Oreos in a large plastic zip top bag and smash them either by hand, or using a rolling pin. You can also process in the food processor (which I did) and this will give you a more consistent crumb.

Melt the butter in the microwave.

!A little extra heath bar for topping...

Empty crumbs into a mixing bowl and stir in melted butter until well combined.

Pat wet crumbs all over and up sides of pie dish, making an even surface.

Bake crust for 8-10 minutes or until hardened.

Cool completely before filling with ice cream.

Once fully chilled, pour into the base of an ice cream maker and churn according to the manufacturer's instructions (approximately 20 minutes).

While the mixture is churning chop up 3 Heath Bars into various sized pieces and approximately five minutes before the mixture is done churning, pour the Heath Bar into the ice cream maker.

Once finished, remove from the machine and transfer to a freezer safe container for at least 2 hours before enjoying.

You can eat this straight from the machine, but it will be more like a soft serve, rather than "scoopable" ice cream.

!The Great Assembly

Place one mini Oreo Cookie pie shell on a plate. Fill with 1-2 heaping scoops of ice cream. Sprinkle with a few chunks of Heath Bar for good measure and enjoy.