



Kona Coffee Mud Pie Ice Cream

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Level: Easy

Prep & Chilling Time: 40 minutes + overnight

Serves: About 8

Cooking Time: 6 minutes



Mocha Ripple (see Notes at end):

$\frac{1}{2}$ cup white granulated sugar

$\frac{1}{2}$ cup water

$\frac{1}{3}$ cup light corn syrup

4 Tbsp. unsweetened Dutch-process cocoa powder

3 to 4 Tbsp. spray dried instant 100% Kona coffee (for ice coffee) (see Notes at end)

Pinch of salt

$\frac{1}{2}$ tsp. pure vanilla extract

Kona Coffee Ice Cream Base:

$1\frac{1}{2}$ cups whole milk, chilled

$1\frac{1}{8}$ cups white granulated sugar

$3\frac{1}{2}$ to 4 Tbsp. spray dried instant 100% Kona coffee (for ice coffee) (see Notes at end)

3 cups heavy whipping cream

1 tsp. pure vanilla extract

Other ingredient:

8 OREO cookies, chopped into fourths (should equal to approx. 1 cup)

For the mocha ripple: In a medium saucepan, whisk together the sugar, water, corn syrup, cocoa powder, 3 Tbsp. coffee, and salt. Taste, if a stronger coffee flavor is desired add more coffee $\frac{1}{2}$ Tbsp. at a time. Whisk constantly over medium heat until the mixture comes to a low boil and bubbles around the edges. Cook for 1 minute, whisking constantly. Remove from heat, stir in vanilla extract, and let cool completely before covering and chilling in the refrigerator for at least 4 hours or overnight (the sauce will thicken when chilled).

For the Kona coffee ice cream base: In a large mixing bowl, use a hand mixer on low speed to combine the milk, sugar, and $3\frac{1}{2}$ Tbsp. coffee until the sugar is dissolved, about 1 to 2 minutes. With a spoon or silicone spatula, stir in the heavy whipping cream and vanilla extract. Taste, if a stronger coffee flavor is desired add $\frac{1}{2}$ Tbsp. more coffee, and stir until combined.

Turn your ice cream maker on, pour the ice cream base into the freezer bowl (which has been placed in the freezer for at least 24 hours), and mix until thickened, about 25 minutes. Add the chopped OREO cookies and mix for another 2 minutes.

To assemble: Dollop large spoonfuls of chilled mocha ripple into your ice cream storage container or 9"x5" loaf pan. Top with a layer of freshly churned ice cream. Repeat until all of the ice cream is layered. (You will have leftover mocha ripple which can be saved up to one week and drizzled on top of the ice cream, if desired.) Do not stir or mix layers as you want the mocha ripple to be marbled throughout the ice cream. Freeze for at least 5 hours before serving.

Notes:

- I used Hawaii Selection spray dried instant 100% Kona coffee (**for ice coffee**) that I purchased at CVS/Longs Drugs. I've also seen it at Don Quijote, and for those of you not from Hawaii it's also available to purchase on Amazon.com for a higher price. It comes in a 1.5 oz. bottle. The ice coffee granules are very small and dissolves easily in **cold** liquids.
- If you don't have instant Kona coffee (**for ice coffee**), you can make regular coffee ice cream by using other types of instant coffee but the granules must be small enough to dissolve in cold liquids. I've also used Medaglia D'Oro instant espresso powder before (which also has very small granules), however, using this will produce a very strong coffee taste. Start with 2 Tbsp., tasting and adding $\frac{1}{2}$ Tbsp. at a time until your desired coffee flavor is reached.
- If you would like to make a fudge ripple instead of a mocha ripple, increase the unsweetened Dutch-process cocoa powder from 4 Tbsp. to 6 Tbsp. and omit adding the instant coffee.

