



## DECEMBER VIBES

With December around the corner, I know that all of you are probably getting ready for that summer holiday we all love!

And we also know that during summer, coffee is not always your go-to drink. Let's be honest, South Africa's summers are just too hot sometimes!

So, we want to give you ways you can still enjoy coffee even when the sun is out. AND the best thing is you can make this anywhere! If your camping, if you are at your beach OR even if you are home for the holidays, you still deserve a treat!

We want to show you how to make coffee Ice Cream and coffee ice pops!

Let's get started!

First up: Coffee Ice Cream.

### INGREDIENTS:

120 ml milk

120 ml heavy cream or whipping cream

60 ml sugar

1 egg

80 ml roasted coffee beans

½ Teaspoon vanilla extract.

### INSTRUCTIONS:

Crush or grind the beans. Put the this and the cream into a jar. Cover it with a lid and keep it in the fridge for 20-24 hours. Give it a nice stir a few times while in the fridge.

Strain the cream through a mesh or similar and put it in the fridge. Note that the amount of liquid cream is a lot smaller than at the beginning of the process.

Put a saucepan on a medium heat. Simmer the milk, don't boil it.

Whisk eggs and sugar in a heatproof bowl. Then add the hot milk into the mixture whisking constantly. Add first just a small amount of milk pouring slowly to avoid making scrambled eggs. After that, you can add the rest of the milk and whisk a bit faster.

Once the milk, eggs and sugar are mixed, pour the mixture on the saucepan. Cook it on medium heat stirring constantly for about 5-10 minutes until the mixture thickens a bit. In case you use vanilla extract, add it at this point.

Cooldown the milk for 10 minutes and then stir in the coffee cream. Put the mixture in the fridge for at least 5 hours, preferably overnight.

And DONE! Sound yummy right!

Okay, the next one is SUPER EASY!

## INGREDIENTS

1 cup cold coffee

1/4 - 1/2 cup cold milk

1 - 4 tablespoons granulated sugar

## INSTRUCTIONS

Whisk together the coffee, milk, and sugar. Taste and adjust to your liking.

Pour into popsicle moulds or paper cups then insert wooden sticks. Freeze until firm, preferably overnight.

## NOTES

Because everyone's taste in coffee varies, the amount of sugar and milk listed is a recommendation. Feel free to adjust to your taste.

The coffee and milk must be cold because that will help reduce the amount of ice crystals formed after freezing. The colder the mixture is, the quicker it'll freeze. If you use room temperature ingredients, refrigerate 1 hour before freezing.

And there you have 2 delicious summer coffee treats!