

## Ice Cream: Coffee Malted

Source: made it up from recipes I saw online.

Lore: Susan H., “malt freak,” suggested the addition of malt.

2 eggs  
1 cup sugar  
¼ t salt  
2 ½ cups heavy cream  
2 cups half-and-half  
1 t vanilla extract  
½ c malt  
3 T instant coffee

In heavy saucepan, combine first five ingredients. Heat slowly, using a thermometer, until temperature reaches 160. Remove from heat.

Add vanilla once it's cooled down a bit. Cool in fridge overnight, then add malt and coffee before freezing. (It's important to mix both in well before freezing starts, or you'll get a sort of uneven distribution.)

Freeze in ice-cream maker.