



STOUT FLOATS

ADAPTED FROM MINIMALIST BAKER; MY MOM; AND MY LOVE OF BEER AND CHOCOLATE

STOUT FLOATS

INGREDIENTS

- coconut milk coffee ice cream (recipe below)
- coconut oil bittersweet hot fudge (recipe below)
- 1 milk stout per float or two

DIRECTIONS:

1. Scoop ice cream into a cup. Drizzle ice cream with hot fudge and top with the stout of your choice. Enjoy!

COFFEE COCONUT MILK ICE CREAM

INGREDIENTS

- 2 (13.5 oz.) cans full-fat coconut milk
- 1/2 cup sugar, or to taste
- 3/4 cup strong-brewed coffee
- 1 vanilla bean
- 1/4 cup coarsely ground coffee grounds, I used espresso

DIRECTIONS:

2. Combine all of the ingredients above in a medium saucepan, scraping the vanilla bean and placing the pods in the pot. Whisk over medium heat until mixed and warmed through. Set aside to steep for 5-10 minutes. Pour through a fine mesh strainer into a clean bowl. Strain a few times until most of the coffee grounds have been strained out. Chill in a bowl topped with plastic wrap for 5 hours or over night.
3. When the mixture is chilled, churn in your ice cream maker according to the manufacturer's directions. Transfer to an airtight container and freeze for a couple hours. Scoop and serve in stout floats.

COCONUT OIL BITTERSWEET HOT FUDGE

INGREDIENTS

- 2/3 cup coconut milk
- 4 T coconut oil
- 1 1/2 cups bittersweet chocolate chips
- 1 cup confectioners' sugar
- pinch of salt

DIRECTIONS:

1. Place all of the ingredients in a medium saucepan over medium heat. Cook, stirring often, until coconut oil and chocolate is melted. Once it's all melted and combined remove from heat. Serve in stout floats. Chill leftovers in a sealed container in the fridge. Re-warm in the microwave for additional floats at your leisure.