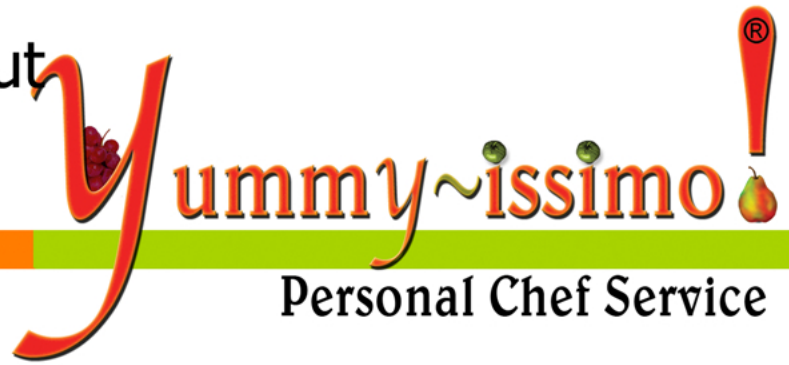


# Coffee, Rum & Walnut Ice Cream



You can use Grand Marnier, brandy or raspberry liqueur instead of rum

Makes 6 servings

1/4c sugar	2c heavy cream
1/4c water	2c whole milk
1T instant espresso powder	1/4c rum
1/2c walnuts, unsalted	

Preheat oven to 350.

Place sugar, water and espresso powder in saucepan and simmer, stirring constantly, until sugar and coffee powder have dissolved. Set aside to cool.

Place walnuts on baking sheet and toast in oven about 5 minutes or until lightly browned. Remove from oven and allow to cool.

Mix together cream, milk and rum in large bowl. Add cooled coffee mixture and mix well. Transfer to ice cream maker and freeze according to manufacturer's directions. Add toasted walnuts in the last 5 minutes of freezing cycle.

Listen for my weekly recipes, Fridays at 7:45 a.m. on WGRR presented by

The Meijer logo, consisting of the word "meijer" in a bold, red, lowercase sans-serif font. The letter "i" has a blue dot above it.

**Debbie Spangler ~ Certified Personal Chef**

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