

Coffee Espresso Milkshake



If you are looking for a tasty Coffee Espresso Milkshake, you will love this simple recipe. It includes just three ingredients and is perfect for milkshake lovers.



Prep Time: 5 minutes

Cook Time: 30 minutes

Serves: 1

INGREDIENTS

- 1/3 cup organic [Coast Roast Espresso coffee](#), cooled
- 2/3 cup vanilla ice cream
- 1/2 cup milk
- 2 *tbsp* Irish Cream, Baileys or Kahlua (optional)

DIRECTIONS

1. You will start by brewing up some espresso coffee. We recommend our Coast Roast Organic Espresso. You will need 1/3 of a cup for this drink for each serving you make. You will want to let it cool enough, so the ice cream does not melt when added.
2. Once your espresso is cool, place in the blender. You will then add two cups of vanilla ice cream and 1/2 cup of milk.
3. Start up your blender and mix it to your desired consistency. If you want it thinner, make sure to mix it for a longer time. You can also mix it less for a thicker consistency. This will require you to eat it with a spoon. Enjoy!

Notes:

While the recipe doesn't take long to make, it does take some time for the coffee to cool. Overall, it will only take about 5 minutes to throw this together, but about 20 to 30 minutes for your coffee to cool down a bit. You can always add a few ice cubes to the coffee to help it cool down faster.

Explore endless variations with this recipe. Substitute vanilla ice cream for chocolate. Enhance with flavored syrups or extracts (peppermint, hazelnut, etc.). Add cinnamon, toffee, or chocolate mint. Use cocoa or hot chocolate to give an extra chocolate kick. Sprinkle or blend in candy (chocolate chips, M&Ms, Snickers).

The fun part about this recipe is you can also add in extra or different ingredients for a new flavor every time.