

Frozen Mochas



Recipe courtesy of Ree Drummond

Show: The Pioneer Woman Episode: Ladies Who Brunch

Level: Easy

Total: 10 min

Active: 10 min

Yield: 6 servings

Ingredients:

1 1/2 cups chilled very strong brewed coffee or espresso, or coffee concentrate, recipe follows

1 cup whole milk, or more to taste

1/2 cup semisweet chocolate chips, plus more for topping if desired!

1/4 cup sweetened condensed milk

1/4 cup chocolate syrup, plus more for drizzling

1 teaspoon vanilla extract

1/4 cup half-and-half, optional

Whipped cream, for serving

Coffee Concentrate:

1 pound ground coffee (a good, rich roast)

Directions:

1 Add the coffee, milk, chocolate chips, sweetened condensed milk, chocolate syrup and vanilla to a blender. Top off the blender with ice and blend until smooth and icy, with tiny chocolate bits throughout. (Add some half-and-half if you'd like it to be a little richer and creamier.)

2 Serve in glasses with whipped cream on top, and drizzle the whipped cream with chocolate syrup or dot with more chocolate chips.

Coffee Concentrate:

3 In a large container, mix the ground coffee with 32 cups (8 quarts) cold water. Cover and allow to sit at room temperature 8 hours or overnight.

4 Line a fine-mesh strainer with cheesecloth and set over a pitcher or other container. Pour the coffee/water mixture through the strainer, allowing all the liquid to run through. Discard the grounds. Place the coffee liquid in the fridge to chill. Use as needed.