

# *Eiskaffee*

(1 serving)

## **INGREDIENTS:**

- 1 cup Norland Pure Cold Brew
- 2 scoops vanilla ice cream
- 1/2 cup heavy whipping cream
- 1/8 tsp. espresso powder
- 1 tsp. pure vanilla extract
- 1 tsp. granulated sugar
- Waffle cone wafers
- Ground espresso beans

**INSTRUCTIONS:** In a bowl whip together espresso powder, vanilla extract, and cold heavy cream until it begins to thicken. Slowly add the granulated sugar and continue whipping until stiff peaks form. Scoop two scoops of vanilla ice cream into a tall glass. Slowly pour over the Norland Pure Cold Brew leaving 1/2" of room at the top. Dollop the espresso whipped cream on top and sprinkle with ground espresso beans. Garnish with a waffle cone wafer. Enjoy!

