**Coffee-Hazelnut Gelato**

**Ingredients:**

4 ½ cups milk

3 ½ Tbsp. cornstarch

¼ cup chocolate hazelnut spread

¾ cup sugar

1/8 tsp. salt

¼ cup coffee

**INSTRUCTIONS**

**Day 1:**

1. Whisk all of the ingredients together in a medium sized pot. Bring to a simmer for 2 minutes.
2. Put the mixture into a bowl.
3. Wrap loosely and put on a tray in the cooler.

**Day 2:**

1. Assemble the ice cream machine.
2. Pour the mixture until the ice cream machine.
3. Churn until it is almost done.
4. Add the smashed Oreo cookies for the last minute of churning.
5. Quickly transfer the ice cream to another bowl, clean the ice cream machine parts, and put in the freezer.