



Creamy Coconut Ice-Cream

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difficult is it?



Recipe Card

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You are just 5 ingredients away from this deliciously creamy coconut ice cream, and you don't even need an ice cream maker. This makes a fairly solid ice cream, so you may need to take it out of the freezer up to 30 minutes before serving. Delicious served with fresh berries or dairy-free chocolate chips.

Ingredients:

(makes approximately 600 ml)
400ml of tinned coconut milk (full fat)
75g sweetener of choice, e.g. coconut sugar, honey, light maple syrup or sugar
150 ml dairy-free milk
2½ tablespoons cornflour
A pinch of salt



Recipe:

- > In a medium pan, measure in the sweetener and then add the tinned coconut milk. Heat gently until combined.
- > Add the cornflour to the dairy-free milk and stir until smooth. Add to the saucepan with the salt and stir until thickened.
- > Pour into a freezer-proof container and cool to room temperature, stirring every so often to prevent a skin forming.
- > Cover and place in the freezer, stirring every couple of hours with a fork to break up the ice crystals. Or pour into ice lolly moulds.
- > Alternatively, chill well and then use an ice cream maker.
- > Store in the freezer until required.