

Choco Fever Dream

Almond Milk Ice Cream: Creamy Dairy-Free Dessert

15 min Prep time	**15 min** Total time	**4** Servings
Easy Difficulty	**American** Cuisine	**Dessert** Course

Ingredients

Base

- [ ] 2 cups unsweetened almond milk
- [ ] 1 cup coconut cream (solid part only)
- [ ] 1/3 cup pure maple syrup
- [ ] 2 tsp vanilla extract
- [ ] 1 tsp lemon juice
- [ ] Pinch of sea salt

Instructions

1. In a large bowl, whisk together almond milk, coconut cream, maple syrup, vanilla, lemon juice, and sea salt until fully combined and smooth.
2. Cover the mixture and chill in the refrigerator for at least 30 minutes; this helps the flavors meld and the mixture stay cold for the churn.
3. Pour the chilled mixture into your ice cream maker and churn according to the manufacturer's directions, usually about 20-25 minutes, until it reaches a soft-serve consistency.
4. Transfer the churned ice cream to an airtight container, smooth the top, and freeze for at least 2 hours for a firmer texture.
5. When ready to serve, let sit at room temperature for 5 minutes, scoop, and enjoy. Add optional toasted almond slices or a drizzle of maple syrup if desired.

Nutrition per serving

210 kcal	3 g	19 g	14 g
Calories	Protein	Carbs	Fat

Tips & notes

- If the ice cream is too hard after freezing, let it sit a few minutes longer before scooping.
- For extra nuttiness, toast almond slices lightly before adding as a topping.
- You can substitute the maple syrup with agave nectar for a milder sweetness.