

Dairy free Ice cream

INGREDIENTS

2 Tins Coconut cream
2 Tsp Xylitol
1 Tsp Vanilla Extract
200 g Strawberries

Additional:

Raw Cocoa powder
Banana and cinnamon
Espresso coffee

Replace strawberries with any flavour combination you like.



METHOD

Place strawberries into a food processor and blend. You can decide how smooth you want the strawberries.

In a pan, gently heat the coconut cream, xylitol and strawberry mix. Gently simmer for 3 - 5 minutes. Remove from the heat and add vanilla extract. Adjust the sweetness if required.

Allow the mixture to cool and add to your ice cream maker. Once done, you can enjoy it immediately or freeze for additional 2 hours for harder ice cream.



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4

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