

Easy Coconut Ice Cream (Vegan)

Easy coconut ice cream - this vegan ice cream is super simple to make with just a few ingredients. It is rich, creamy and absolutely delicious!

Course Dessert

Cuisine vegan

Keyword ice cream

Prep Time 10 minutes

Chilling And Freezing Time: 8 hours 30 minutes

Servings 10 people

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Equipment

- ice cream maker

Ingredients

- two 400 ml tins full fat coconut milk
- 320 g tin condensed coconut milk
- 250 ml carton coconut cream
- pinch salt
- a pinch grated nutmeg (optional)
- 1 teaspoon vanilla extract (optional)
- 1 Tablespoon dark rum (optional)

Instructions

1. Make sure that the bowl of your ice cream maker has been in the freezer for long enough, mine takes 11 hours to fully freeze.
2. Add all of the ingredients to a blender and blitz until really smooth. Make sure that there are no grainy lumps of fat left.
3. Pour into a bowl, cover and chill in the fridge overnight or for at least 4 hours.
4. Give the mixture a really good whisk then churn in an ice cream maker until it reaches a firm soft-serve consistency.
5. Transfer to a freezer-proof container and freeze until firm, at least 4 hours.

Notes

See post above for tips and details.