

# Roasted Strawberry & Vanilla Coconut Milk Ice Cream

## Ingredients

### Ice Cream:

- 1 [14oz. can of coconut cream](#)
- 1 1/2 cups [full fat coconut milk](#)
- 10 [pitted medjool dates](#)
- 1 [vanilla bean](#), split and scraped {can sub with 1 Tbs. of gluten-free vanilla extract}
- 1/4 cup boiling water
- 1 Tbs. [grass fed gelatin](#)
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### Roasted Strawberries:

- 2 lbs. strawberries, hulled and cut in half
- 1/4 cup coconut sugar
- 1 Tbs. vanilla extract
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## Instructions

1. Add all of the ingredients except for the boiling water and gelatin into a high speed blender. Process together until it becomes smooth and there are no chunks or rough pieces of dates. This might take a few minutes to process fully.
2. In a separate mug, whisk together the gelatin and hot water for about a minute or so. Once whisked together well, add this to the blender and blend on high until it is well incorporated.
3. Pour this mixture into bowl ([I like these, since they come with lids](#)) and cover it. Allow it to refrigerate for at least an hour. The mixture will thicken a bit in the refrigerator.
4. While you're waiting for your ice cream mixture to thicken, you can start on your berries. Preheat the oven to 375 degrees. Line a baking sheet with parchment paper and set aside.
5. Pro tip: Use a [metal straw](#) to hull your strawberries. It works like a charm. Once your berries are hulled and chopped, add them into a mixing bowl with the coconut sugar and vanilla extract. Stir until the berries are thoroughly coated in both.
6. Pour the berries out on the parchment paper and spread out evenly. Roast them for 20-25 minutes, or until the fruit is soft and syrupy. Once they are done, remove them from the oven and set them aside to cool.
7. Once the ice cream mixture has refrigerated for at least an hour, remove it and pour it into the chilled bowl of your ice cream mixer. Turn your ice cream maker on and allow it to start churning. After a few minutes, add in 1/4 of the roasted berries with their syrup. Allow it to keep churning. Once the mixture looks like it's starting to turn into a soft ice cream, add more of the berries with their syrup. You can add all of the berries if you like, or do as I did and reserve a small portion of the berries and syrup to be drizzled over the top when serving.
8. Once the ice cream has reached consistency, scrape it out of the machine and into a container that is safe for freezer storage. Your ice cream is now ready to eat! Scoop it up. Top it with your favorite toppings. Enjoy!