



# Paleo Cherry Vanilla Ice Cream

<b>Prep Time</b>	5 minutes
<b>Cook Time</b>	15 minutes
<b>Total Time</b>	20 minutes

**Servings** 2

## Ingredients

- 8-10 ounces full fat coconut milk
- ~1/4 cup pure maple syrup (more or less to sweeten to your taste)
- 1 tsp vanilla
- pinch of salt
- 1-1/2 cups of frozen cherries - thawed

## Instructions

1. In a medium mixing bowl whisk all of the ingredients except the cherries, until combined. Note: If you use chilled coconut milk it will reduce the cooking time.
2. Place about a cup of the thawed cherries in a food processor or blender and mix until they're just barely chunky.
3. Pour the ice cream base mixture into your [ice cream maker](#) and churn per the manufacturer's instructions.
4. Then, as the ice cream starts to churn, pour the chunky cherries into your [ice cream maker](#).
5. Once the ice cream reaches a soft serve like consistency turn off the ice cream maker and scoop into bowls.
6. Top your ice cream with the more whole cherries and their juice from having thawed.
7. Eat up! It's a little sweet, a little tart, and a lot delicious!