

Paleo Chocolate & “Peanut Butter” Ice Cream Recipe



Ingredients

- 1 can full-fat coconut milk
- 1/4 cup raw honey
- 1/4 cup almond butter
- 2 tbs unsweetened cocoa powder
- 1 tsp vanilla
- 1 tsp cinnamon

Instructions

1. Add all above ingredients in a blender to combine.
2. Mix in blender for about 1 minute
3. Pour into electric ice cream maker
4. Takes about 20-25 minutes to churn before it's ready to eat (or freeze for later)
5. Makes about 1 pint
6. Yum. Paleo ice cream time!
7. Recipe can be easily doubled.
8. *Note: If you freeze coconut ice cream it will be rock hard because there are no preservatives to keep it soft. You can let it sit out for about 20 minutes before serving, or microwave for about 20-30 seconds to soften*

<http://www.paleonewbie.com/paleo-chocolate-peanut-butter-ice-cream-recipe/>

For more delicious and easy recipes, visit us at [PaleoNewbie.com](http://paleonewbie.com)