



Dairy-Free Coconut Milk Ice Cream

Ingredients

- 1 (13.5 oz) can of unsweetened coconut milk
- $\frac{1}{3}$ cup granulated sugar
- $1\frac{1}{2}$ teaspoons pure vanilla extract
- $\frac{1}{8}$ teaspoon salt

Instructions

Step 1

In a mixing bowl, whisk together the coconut milk, sugar, vanilla extract, and salt until the sugar is fully dissolved.

Step 2

Cover and refrigerate the mixture for at least 2 hours, or until it is thoroughly chilled.

Step 3

Pour the chilled mixture into an ice cream maker and churn according to the manufacturer's instructions.

Step 4

Transfer the churned ice cream into an airtight container and freeze for at least 4 hours before serving.

Storage Tip

Store in the freezer for up to 3 months. Let it soften at room temperature for a few minutes before scooping.