

CHOCOLATE COCONUT ICE CREAM



Ingredients

- 1 can (13.5 oz / 400 ml) full-fat coconut milk
- 3 tablespoons unsweetened cocoa powder
- 1 teaspoon vanilla extract
- 1–2 tablespoons maple syrup or honey, optional
- Pinch of salt

Prep Time

10 minutes + freezing time

Servings

4 servings

Tips

- Use full-fat coconut milk for the creamiest texture.
- Sift the cocoa powder before blending if it has lumps.
- Taste the mixture before freezing and adjust the sweetness if needed.
- For an extra-smooth soft-serve texture, blend the frozen ice cream briefly before serving.

Instructions

- Combine the ingredients: Add the coconut milk, cocoa powder, vanilla extract, and salt to a blender. Add the maple syrup or honey if you prefer a sweeter flavor.
- Blend: Blend for 30–60 seconds, or until the mixture is completely smooth and the cocoa powder is fully incorporated.
- Chill: Pour the mixture into a covered container and refrigerate for 1–2 hours. A chilled base helps create a smoother frozen texture.
- Using an ice cream maker: Pour the chilled mixture into your ice cream maker and churn according to the manufacturer's instructions, usually for 15–25 minutes.
- Without an ice cream maker: Pour the mixture into a shallow freezer-safe container. Freeze for about 2–3 hours, stirring thoroughly every 30–45 minutes to help prevent large ice crystals from forming.
- Firm it up: Once the mixture reaches a soft-serve consistency, cover and freeze for another 1–2 hours if you prefer a firmer ice cream.
- Serve: Let the ice cream sit at room temperature for 5–10 minutes before scooping if it becomes very firm.

Flavor Ideas

- **Chocolate Coconut Crunch:** Add finely chopped toasted coconut.
- **Chocolate Banana:** Blend in half a ripe banana before freezing.
- **Chocolate Peanut Butter:** Add 1–2 tablespoons of natural peanut butter.
- **Double Chocolate:** Stir in a small amount of unsweetened dark chocolate chips before freezing.

Optional Toppings:

Unsweetened shredded coconut, sliced banana, chopped nuts, cocoa nibs, or a light dusting of cocoa powder.