Vanilla Coconut Ice Cream (non-dairy)

Prep Time 1.5 hours
Yield: 5 quarts
Cuisine: Gluten-Free, Vegan
Freezer Friendly about 10 Days

Ingredients

		Notes
1 Gallon	**Coconut Milk, Unsweetened**	**In dairy cooler at Publix**
2 cups	**Sugar**	**Original recipe calls for "organic cane sugar (sub to half with agave nectar or maple syrup)." Note: may affect texture???**
3 ½ Tbsp	**Vanilla Extract**	
3 Tbsp	**Whiskey (Bourbon is fine)**	**See untested alternatives below**
1 Box	**Ice cream (rock) salt**	**Note: No real saving on salt or ice in the freezer for the ½ recipe, since the machine still needs to churn with the same ice cold outer mixture.**
2 bags	**20 pounds ice**	

Instructions

1. Mix sugar, vanilla and ½ gallon coconut milk in the ice cream freezer, with a wooden spoon. Then add the remaining ½ gallon coconut milk and stir and the 3 tablespoons of whiskey.
2. Churn in the ice cream freezer until it stops, in about

½ hour.

3. Let sit and harden in the freezer for ½ hour, before removing from the freezer.

Culinary Tradition: USA, special diet

My rating: 4 out of 5 stars

COMMENTS:

- Not bad. Everyone liked the recipe.
- Not as smooth and creamy as my best (cooked) dairy based home made ice cream recipe.
- There was a slight coconut taste. Discernible, but not overpowering. Hidden with a bit of chocolate syrup.
- The texture changes somewhat over time. It was somewhat more crumbly and crystallized each day. The bourbon was added to prevent/slow this process, and did help considerably, compared to no whiskey.

OTHER UNTESTED SUGGESTIONS:

- The following were other suggestions compared to no whiskey. Remember, the whiskey is added to make the mixture smoother, especially over time; not for the taste. The taste and alcohol content is not discernible, at this level.
- This recipe starts to crystalize after a day. Online ideas to stop/slow crystallization—NOT all at once – ***not tested…***
    - Churn less than capacity, to incorporate more air when churning; or
    - Add corn starch; or
    - Use agave, especially since the syrupy nature of agave helps prevent ice crystals from forming, keeping the ice cream very smooth (or use some honey); or
    - Add one Tbsp pectin (Publix, Sure-Gel Pectin)