



*cara price*

## COFFEE ICE CREAM

### INGREDIENTS

1-1/2 cups raw cashews  
1 can coconut milk, full fat  
3/4 cup purified water  
6 teaspoons instant coffee  
1/2 cup maple syrup  
3 tablespoons coconut palm sugar  
2 teaspoons vanilla extract

### DIRECTIONS

in a small bowl, cover the cashews with hot water. set aside for at least 30 minutes, up to 4 hours.

once the cashews have finished soaking, pour the can of coconut milk into a blender. blend on low for 5 seconds.

drain the cashews & then put the cashews, water, instant coffee, maple syrup, coconut palm sugar & vanilla extract in the blender with the coconut milk.

blend on high about 1 minute or until your cashews have become completely creamy.

place blender jar in the refrigerator for 1 hour.

pour the ice cream base into a cold bowl of an electric ice cream machine. then process until thick & creamy & the consistency of soft serve.

serve immediately or for firm scoop-able ice cream, transfer to an airtight container & freeze 1 hours.

store in the freezer for up to 3 months.