



Vegan Rocky Road Ice Cream

Serving 4-6

Preparation Time: 10 minutes

Cooking Time: 25

Ingredients:

- 1-14oz can full fat coconut milk, unsweetened
- ¼ cup + 3 tbsp cocoa powder
- ¼ cup maple syrup or more to taste
- 1 tsp vanilla extract
- ¼ cup almonds, chopped
- ¼ cup vegan marshmallows
- ¼ cup hazelnuts, chopped (optional)

Instructions:

1. Add ingredients except for nuts and marshmallows, to a blender and blend until smooth and creamy. You can also whisk in a bowl.
2. Adjust the flavor to your taste, then transfer to a freezer-safe container. Fold into nuts and marshmallows. Place in the freezer for about 4-6 hours or until firm.
3. If you have an ice cream maker churn the ice cream accordingly to your manufacture instructions. Add marshmallows and nuts after ice cream is ready or in the process if the ice cream maker allows it.
4. If your ice cream gets too firm in the freezer, allow it to thaw at room temperature for 15-20 minutes before serving.