

CHOCOLATE COCONUT MILK ICE CREAM

(from *The Cooks Next Door*)

2-14 oz cans full-fat coconut milk

2/3 c. sugar or agave nectar (I used coconut sugar)

1/4 c. unsweetened cocoa powder

1 1/2 tsp vanilla extract (feel free to replace 1/2 tsp of vanilla with 1/2 tsp almond extract)

Place all ingredients in a blender and blend thoroughly. Refrigerate for 30 minutes.

Pour into the bowl of an ice cream freezer and freeze according to the manufacturer's directions. Serves 4.