

Coconut Mounds Ice Cream

Mix together in a large glass measuring cup (4 cup size or bigger) or ceramic bowl:

- 1 package (7 oz.) Let's Do Organic Creamed Coconut, broken into pieces
- 1 cup hot water

Cover and let the coconut and water sit for about 15 minutes until the coconut begins to dissolve.

Add in and mix together with a stick blender:

- Cream from the top of one can of coconut milk (use full fat coconut milk; do not shake the can; retain the coconut water on the bottom of the can for another use)
- 4 tablespoons agave nectar (more or less to your preference)
- ¼ teaspoon sea salt

Place in the refrigerator for a few hours or overnight until really cold – I actually placed the mixture into the freezer for about an hour and half. Worked perfectly.

Mix in with the stick blender until the coconut mixture is just a little chunky:
2 cups flaked unsweetened coconut

Freeze according to your ice cream maker instructions.

Place in a microwavable bowl and heat in 30-second intervals, stirring between each, until melted (total time about a minute; if more time is needed reduce the time of the intervals making sure to stir between each):

- ½ cup Enjoy Life Chocolate Chips

Scoop half the coconut ice cream into a container and then spoon/drizzle half the melted chocolate over top. Repeat. Store in the freezer.

Coconut milk ice cream usually needs to thaw a bit before it can be scooped out easily.