

Chocolate Peanut Butter Ice cream (Vegan, sugar free and gluten free)

Ice Cream Ingredients

- 2 cups [almond milk](#)
 - 7 tbsp agave
 - 6 tbsp peanut butter (or nut butter of choice)
 - 4 tbsp cacao powder
 - 1 tsp vanilla
 - 1/8 tsp salt (just a pinch)
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- Ice Cream Maker, with frozen insert.

Directions

Step 1: Place all ingredients into a high speed blender and mix until combined.

Step 2: Pour the mixture into the frozen ice cream maker insert and churn for approximately 30 minutes depending on how quick your maker works. ENJOY!

NOTE: This will melt pretty fast, so once it is ready to eat, don't hesitate! The cacao can sometimes taste a bit "powdery" so feel free to adjust the proportion. I happen to like the flavor. It reminds me of the old Camp Fire days when you just dipped your spoon into the hot cocoa tin and took a lick.

Almond Milk

- 1 cup sliced raw almonds
- 4 cups water, plus extra for soaking
- Nut bag needed.

Step 1: Place 1 cup almonds in a small dish and cover with water. Cover and leave to soak overnight.

Step 2: Rinse the soaked almonds, then place in a high speed blender with 4 cups of water. Blend until completely "juiced."

Step 3: Strain the mixture through your nut bag to remove any small pieces of almond. Refrigerate.

If you use almond milk in both sweet and savoury dishes, you may not need to add vanilla or agave to sweeten it, but feel free to during step 2

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