

Coconut Milk Ice Crème Recipes

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Strawberry Ice Crème: No Ice Crème-maker Required!

Pineapple & Peach Recipe differences are in red

(in a large Vita-Mix Blender)

Ingredients:

- 01 cup Ocean Spray cranberry sauce (one cup of canned, crushed, unsweetened pineapple)
- 01 cup fruit-only strawberry jam (no refined sugar) (1 cup canned, no-sugar peaches, drained)
- 02 cups Thai Kitchen coconut milk solids*
- 02 cups Thai Kitchen coconut milk (liquid & solid) (one un-separated can plus 02 ounces)
- 02 tsp vanilla powder
- 02 tsp Stevia powder (optional)
- 1/2 cup Dole 100% juice Orange Peach Mango frozen juice concentrate
- ≥01 tsp Xanthan gum (added last) (the Peach recipe required 03 tsp of Xanthan gum)

(without a Vita-Mix blender)

Combine all ingredients (except for Xanthan gum) in a large bowl. Use a spatula to transfer to a blender and blend until perfectly smooth. I use a rubbery spatula to transfer about half of the bowl-contents into a blender. Blend thoroughly, pour into another bowl; then blend all of the remaining contents of the first bowl. Mix the entire 06+ cups in the bowl (using an electric mixer while adding the Xanthan gum powder). **A "Vita-Mix" can handle all of the ingredients in one simple operation!**

Pour into a large bowl containing 08 to 16 ounces of frozen strawberry pieces. Fold in thoroughly.
Pour into a large bowl containing 08 to 16 ounces of frozen peaches pieces. Fold in thoroughly.

Place in a freezer to chill during several hours.

**Keep can in a refrigerator for 8 hours. Turn upside down. Drain 06 ounces of delicious clear liquid into a measuring cup. Eight ounces of solids remain!!!*