

Treasure Barrel

Almond Milk Ice Cream

Silky almond milk ice cream, dairy-free, sweet, and refreshingly cool.

15 min Prep time	**15 min** Total time	**4** Servings
Easy Difficulty	**American** Cuisine	**Dessert** Course

Ingredients

Base

- [ ] 2 cups unsweetened almond milk
- [ ] 1 cup coconut cream, chilled
- [ ] 1/3 cup pure maple syrup
- [ ] 2 teaspoons vanilla extract
- [ ] 1 tablespoon fresh lemon juice
- [ ] A pinch of sea salt

Optional Mix-ins

- [ ] 1/4 cup toasted almond slivers
- [ ] 2 tablespoons dark chocolate chips

Instructions

1. In a large bowl, whisk together the almond milk, coconut cream, maple syrup, vanilla, lemon juice, and sea salt until the mixture is smooth and glossy.
2. Cover the bowl and refrigerate the base for at least 1 hour, or up to 4 hours, allowing the flavors to meld.
3. If using an ice-cream maker, pour the chilled mixture into the machine and churn according to the manufacturer’s instructions, usually about 20-25 minutes, until it reaches a soft-serve consistency.
4. Transfer the churned ice cream to a freezer-safe container, fold in toasted almond slivers and chocolate chips if desired, then smooth the top with a spatula.
5. Place the container in the freezer for at least 2 hours to firm up before serving.

Nutrition per serving

210 kcal	3 g	22 g	12 g
Calories	Protein	Carbs	Fat

Tips & notes

- If the ice cream becomes too hard, let it sit at room temperature for a few minutes before scooping.
- For extra caramel notes, swap half of the maple syrup with a drizzle of date syrup.
- A quick pulse in a food processor after freezing can restore extra creaminess.