

Chocolate Cherry Almond Ice Cream

The combination of cherries, chocolate, and almonds is absolute perfection in a bowl. The cherries turn the ice cream pink during the process, which I believe adds to its deliciousness. Garnish with a few toasted almonds for even more flavor.

Ice Cream:

- 2 cans (about 900 mL) lite coconut milk, chilled
- 1½ Tbsp pure vanilla extract (plus adding the scraped inside of a vanilla bean really sends this ice cream over the top, but it's not essential for the recipe if you don't have one)
- 1 tsp pure almond extract
- ~ Pinch of sea salt
- ¼ C (60 mL) organic raw honey
- ¼ C (60 mL) coconut nectar (if you have to use sugar, you can use it in place of the nectar)

1. Whisk together all ingredients, except chocolate chips and cherries, until well blended.
2. Pour into your prepared ice cream maker bowl and follow manufacturer instructions.
3. After about 25 minutes, add in chocolate chips and cherries. Let machine go for about another 10 minutes or until desired consistency. Serve immediately and enjoy the goodness!

Add In:

- ¼ C (40 g) mini GF DF chocolate chips (Enjoy Life)
- 1 C (150 g) chopped frozen or fresh pitted cherries

