Coconut Ice Cream

Dairy Free

½ c coconut flakes

3 c canned coconut milk

¼ c cream of coconut or sugar

½ t salt

1T vanilla

Toast flakes on med-high in dry pan. Reduce heat to med, add milk and heat throughout. Pour in bowl, cover and let stand 30min. Add remaining ingredients, mix until sugar is dissolved. Chill 1hr. Pour into ice cream maker and churn 25min. Scoop into freezer safe container and freeze until firm.

Cream of Coconut is found in the drink section of most grocery stores. It’s what is used to make Pina Coladas. ☺