

# “Grapies” Vegan Grape Ice Cream (Coconut Oat Milk)

## Ingredients

- 2 cups coconut oat milk
  - 1 cup full-fat coconut cream
  - 3/4 cup organic cane sugar or coconut sugar
  - 1 tsp vanilla extract
  - 1/4 tsp salt
  - 2 tsp agar-agar powder or 1 tbsp cornstarch (for thickening)
  - 1 1/2 cups seedless purple grapes, chopped
  - Optional: 1 tsp lemon juice (to brighten flavor)
  - Optional: organic Grape Flavoring
  - Optional: natural purple food coloring for a deeper hue
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## Instructions

### 1. Prepare the Grape Purée:

1. Blend the grapes in a blender until smooth.
2. Optional: Strain through a fine mesh to remove skins for a smoother texture.
3. Stir in lemon juice if using.

### 2. Prepare the Ice Cream Base:

1. In a medium saucepan, combine coconut oat milk, coconut cream, sugar, and salt.
2. Sprinkle in agar-agar powder (or cornstarch) and whisk well.
3. Heat over medium heat, stirring constantly, until slightly thickened. Avoid boiling if using cornstarch.

### 3. Combine Base and Grape Purée:

1. Remove the saucepan from heat.
2. Stir in grape purée and vanilla extract.
3. If desired, add natural purple food coloring for a more vivid color.

#### **4. Chill:**

1. Let the mixture cool to room temperature.
2. Transfer to the refrigerator for 1-2 hours until well chilled.

#### **5. Churn:**

1. Pour the chilled mixture into an ice cream maker and churn according to the manufacturer's instructions (about 20-25 minutes).
2. No ice cream maker? Pour into a shallow freezer-safe container and stir every 30 minutes for 2-3 hours to prevent ice crystals.

#### **6. Freeze & Serve:**

1. Transfer ice cream to a freezer-safe container and freeze for 2-4 hours until firm.
2. Scoop and enjoy!

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"Bubbles & Grapies," not for commercial sale.

Tips: Use Organic, Natural Grape Flavoring like the other nicecream recipes on our page.

This is Nel's personal recipe. You won't find anyone else making grape nicecream! 'Cuz we made it ourselves. <3 Now you can make it at home too.

With love,  
Nel