

Vegan Bubblegum Ice Cream (Coconut Oat Milk)

Cowdrey

Ingredients

- 2 cups coconut oat milk (or any coconut-oat blend milk)
 - 1 cup full-fat coconut cream
 - 3/4 cup organic cane sugar or coconut sugar
 - 2 tsp pure vanilla extract
 - 1/4 tsp salt
 - 1 tsp agar-agar powder (or 1 tbsp cornstarch for thickening)
 - 2-3 tbsp bubblegum syrup or natural bubblegum flavoring
 - Optional: pink or pastel food coloring (natural beet powder or vegan food coloring)
 - Vegan sprinkles (for fun swirl or topping)
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Instructions

1. Prepare the 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 until the mixture begins to thicken slightly, stirring constantly. Do **not boil** if using cornstarch.

2. Add Flavor & Color:

1. Remove from heat. Stir in vanilla extract and bubblegum syrup/flavoring.
2. If desired, add a few drops of pink or pastel food coloring and mix until smooth.

3. Chill:

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

4. Churn:

1. Pour the chilled mixture into an ice cream maker and churn according to the manufacturer's instructions (usually 20-25 minutes).

2. If you don't have an ice cream maker, pour into a shallow freezer-safe container and stir every 30 minutes for 2-3 hours to break up ice crystals.

5. Add Fun Swirls (Optional):

1. Fold in vegan sprinkles or colored sugar swirls just before finishing.

6. Freeze & Serve:

1. Transfer ice cream to a freezer-safe container.
2. Freeze for 2-4 hours until firm.
3. Scoop, top with sprinkles if desired, and enjoy!

✨ Tips:

- **Bubblegum flavor:** You can find vegan bubblegum flavoring at specialty baking stores or online.
- **Creaminess:** Full-fat coconut cream is key for a rich, scoopable texture.
- **Colorful fun:** Use natural vegan food colors for swirl effects or sprinkle layers inside.