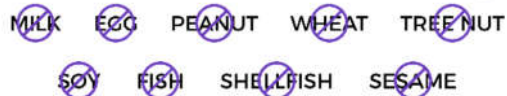


Vanilla Ice Cream



A cool and dreamy vanilla ice cream recipe you can make at home. No ice cream machine required!

Ingredients:

- 3 Cups dairy free milk (vanilla or plain)
- ¼ Cup Sugar
- ½ Cup Oil (Canola, Avocado, Vegetable)
- 3 TSP Vanilla Extract
- ¼ TSP Salt

Tools:

- Blender or mixer (hand held or stand up)
- Large Bowl (if using a hand-held mixer)
- Measuring Cup
- Measuring Spoons
- Spatula or Large Spoon
- Airtight Container Large

Instructions:

1. Place your dairy free milk and sugar in your blender (or bowl) and blend for 1 minute.
2. Continue to blend while adding in the oil in a steady stream until well combined for 1 minute.
3. Add in the vanilla and salt and blend for 30 seconds.
4. Pour your mixture into a freezer safe airtight container(s). Place in freezer and take out every 30 minutes for 3 hours to break up frozen sections by stirring vigorously.
5. You will have soft serve ice cream texture in about 3 hours and hard ice cream after 5 hours.

LEVEL	CATEGORY	TIME	YIELDS
Apprentice	Dessert	3 hours	6 cups

Tip: You can place the liquid mixture into an ice cream machine instead of the freeze and stir method.

Tip: You can use different types of milks such as coconut, nut, pea and soy according to your allergen needs. You can even use allergy friendly creamers for a thicker consistency.

Trick: If you want to mix in adds such as chocolate chips, cookie bits, sprinkles or fruit chunks stir in after you have finished blending in the vanilla and salt.

Trick: You can switch out the vanilla and add your favorite flavoring such as mint.

