Vegan Coconut Ice Cream

Ingredients

1 can coconut cream (14 oz.) 1 tsp. vanilla extract 3/4 cup sugar 1 lb. shredded young coconut

Instructions

Preheat oven to 400° F

- 1. In a saucepan, combine the coconut cream, sugar, and vanilla . Stir until dissolved together, then let cool.
- 2. Pour cooled mixture and shredded coconut into ice cream maker. Mix for 30 minutes, until desired consistency reached.
- 3. If harder ice cream desired, let set in the freezer for 1 hour.

Prep time: 30 - 90 minutes