

Toasted Coconut and Banana Ice Cream

Ingredients

1 Can (400mL) coconut milk
2 ripe bananas
½ cup honey
2 eggs
1 cup SCD yogurt
2-3 Tbsp Vodka or Rum
1 cup toasted unsweetened shredded coconut
½ cup toasted pecans/walnuts (optional)

Directions

1. Combine all ingredients except the shredded coconut and nuts into a mixing bowl
2. Using a hand blender puree mixture until smooth
3. Allow mixture to chill for about 30minutes before putting into ice cream mixer
4. Pour mixture into ice cream maker and let mix for 30minutes
5. After 20 minutes of mixing add the nuts and toasted coconut
6. Scoop ice cream into air tight containers and allow to freeze for an additional 6 hours before serving
7. Enjoy!

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