Recipe Name	**Dairy Free Ice Cream Base**

Ingredients:

13.5 ounce can of full fat coconut milk

1 cup of dairy free milk (see my recipe for easy cashew milk)

1/2 cup of low-glycemic sweetener (I like Madhava's Organic Agave Five - a combination of agave. stevia and monk fruit)

1/2 teaspoon of xanthan or guar gum

1/4 teaspoon of table salt

1 teaspoon pure vanilla extract

Additions:

1. Double chocolate: Add 1 Tablespoon of organic cocoa powder to base before blending and then add cocoa nibs to taste at end of churning process.
2. Mint chocolate: Exchange the vanilla extract for peppermint extract. Add cocoa nibs to taste at end of churning process.
3. Coffee: Add 2-3 teaspoons of espresso powder to the base before churning
4. Berry: Add a sugar free or low sugar fruit spread at the end of the churning process
5. Matcha Chocolate chip: Add a teaspoon of Matcha powder to base before blending. Then add cocoa nibs to taste at end of churning process.
6. Chocolate Almond: Add 1 Tablespoon of organic cocoa powder to base before blending and then add almonds to taste at end of churning process.

Directions:

Add all ingredients to a blender or food processor and blend on high for 1-2 minutes, until thick and creamy. It will thicken further as it chills. Let the mixture chill for at least 2 hours and up to overnight. Add the mixture to an ice cream maker and churn according to the manufacturer's instructions, adding any chunky additions like nuts or cocoa nibs in the last few minutes. Transfer the ice cream to a freezer safe container and freeze until ready to eat. If it is frozen rock hard, let it thaw for 10-15 minutes before scooping.