

Vegan Chocolate Cake Blizzard For Two

Ice cream recipe from Savory Sweet Life

INGREDIENTS:

chocolate coconut milk ice cream -

- 1 (14 oz.) can full fat coconut milk
- 1/3 cup sugar
- 2 T cocoa powder

cakies -

- 8 cakies, cut into pieces and frozen, recipe below

DIRECTIONS:

1. Place the coconut milk, sugar and cocoa powder into a blender. Blend for 30 seconds. Pour into your ice cream machine and freeze according to the manufacturer's directions.* When it's about done churning, pour in the cokie bites. When mixed in, serve!
2. Transfer whatever's left, if anything is left, to a freezer safe container.

* Or place the mixture in the freezer in an air-tight container for a few hours or until mostly firm, and then blend in a food processor until smooth. Stir in cokie bites and gobble it up.

Olive Oil Chocolate Cakies

Recipe adapted from Weight Watchers

INGREDIENTS:

- 3/4 cup flour
- 1/3 cup unsweetened cocoa
- 1/4 t baking soda
- 1/4 t kosher salt
- 1/2 cup sugar
- 2 1/2 T olive oil (half of 1/3)
- 1/2 t vanilla
- 1/4 cup + 2 T hot water

DIRECTIONS:

1. Preheat oven to 350°F. Line two baking sheets with parchment paper. Set aside.
2. In a large bowl whisk together flour, cocoa, baking soda, salt, and sugar. Add the oil, vanilla, and water. Beat until stiff and thick, but well-combined.
3. Scoop scant tablespoons of dough, using a cookie scoop if you want, onto the prepared baking sheets. Bake on prepared baking sheets until set, about 8-10 minutes. Cool on cookie sheets for 2 minutes and continue to cool on wire rack. They will look like whoopie pies and taste like a dream. Eat 8 of them and then chop up the remaining 8 and freeze until time to stir into your ice cream.